

# goodfood

Middle East

## Happy holidays

*Fabulous festive recipes*

SUCCULENT ROAST  
TURKEY CROWN, P70

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# Welcome to December!

This month more than any other, places the spotlight on food. Deliciously moreish, festive food – and here at *BBC Good Food Middle East*, nothing makes us happier! From honey-roasted parsnips, orange and rosemary buttered carrots, and crunchy roast potatoes, to Brussel sprouts with chorizo and almonds, plus succulent roast turkey drizzled with wild mushroom gravy (are you drooling yet?) – this issue is full to the brim of recipes bursting with seasonal flavour.



In addition to the season's favourites, we have a selection of recipes that mix things up a bit – I'd recommend trying the menu on page 58, which uses a variety of unique ingredients that not only taste great, but are nice to the waistline.

And, while the never-ending list of festive parties and family get-togethers sound fun and inviting, be sure to take some time to put your fluffy socks on and snuggle up on the sofa. We've pulled together an unmissable array of mouthwatering snacks to enjoy watching a film (*Get cosy over the holidays*, p98) – so round up the troops and throw a fabulous food-filled PJ party to remember.

This issue also reveals the *BBC Good Food Middle East Awards 2016* winners – as voted by you and our readers. Over 70,000 people voted for their favourites this year, and the winners were awarded at a glittering ceremony at The Ritz Carlton, Dubai last month (p29) – all thanks to you!

Have a wonderful time cooking up a storm in the kitchen this magical month. Wishing you and yours a very special Christmas and an unforgettable New Year!

See you in 2017,

*Sophie*  
Editor

**PS** Free with this issue, you'll find our special Christmas Collection. It's your go-to-guide for all things festive food – I hope it helps make your celebrations extra special this year!

## WHAT WE'RE LOVING!



"How cute are these polar bear peppermint creams? They're perfect for making with the kids over Christmas," says sales executive, Liz.



Sales director, Michael says: "You can't beat classic pigs in blankets – they're great to snack on during a party or as part of the main meal!"



"These honey-glazed chicken wings make for a tasty treat," says graphic designer, Froilan.





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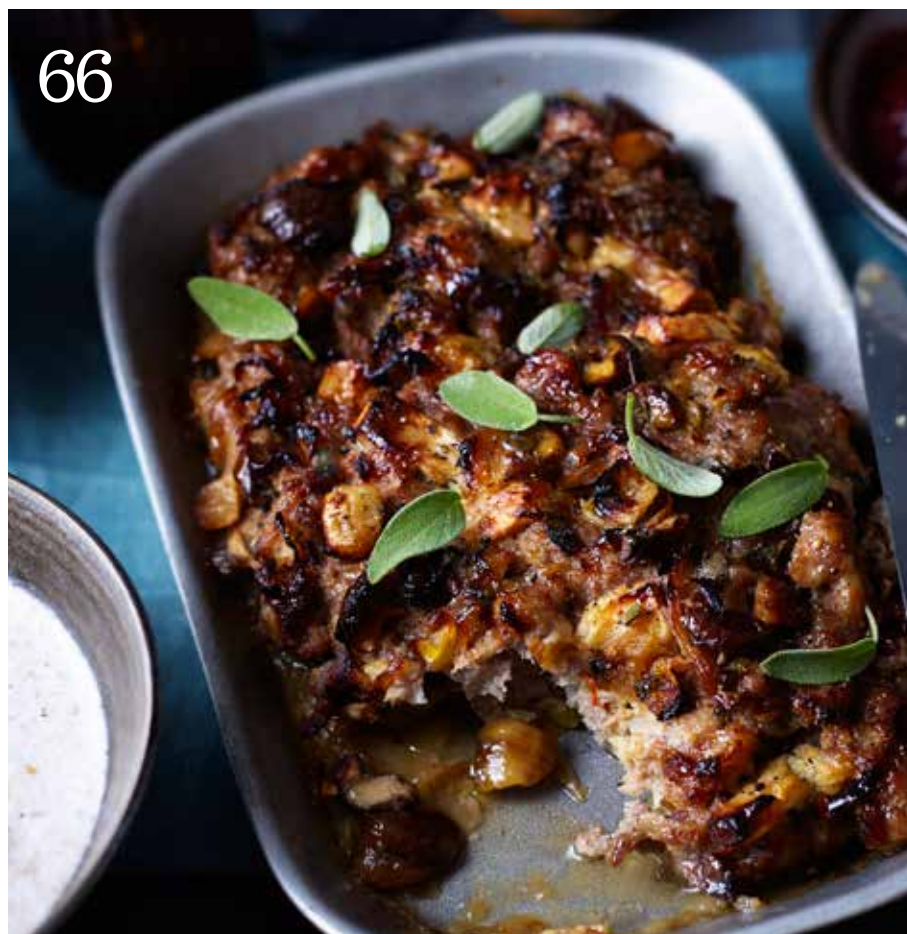
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## Our recipe descriptions

**V** Suitable for vegetarians.

**❄** You can freeze it.

**❄** Not suitable for freezing.

**Easy** Simple recipes even beginners can make.

**A little effort** These require a bit more skill and confidence – such as making pastry.

**More of a challenge** Recipes aimed at experienced cooks.

**Low fat** 12g or less per portion.

**Low cal** 500 calories or less per main.

**Superhealthy** Low in saturated fat, 5g or less per portion; low in salt, 1.5g or less; and at least one of the following: provides one-third or more of your daily requirement of fibre, iron, calcium, folic acid and/or vitamin C, or counts at least one portion of your recommended 5-a-day fruit and veg.

**Good for you** Low in saturated fat, low in salt.

**Heart healthy** Low in saturated fat, with 5g or less, and low in salt, with 1.5g or less, and high in omega-3 fatty acids.

**1 of 5-a-day** The number of portions of fruit and/or veg contained in a serving.

**Vit C** **Iron** **Omega-3** **Calcium** **Folate** **Fibre**

Indicating recipes that are good sources of useful nutrients.

**GLUTEN FREE** Indicates a recipe is free from gluten.

**Some recipes contain pork & alcohol.**

**These are clearly marked and are for non-Muslims only. Look for these symbols:**

**P** Contains pork.

**A** Contains alcohol.



# Your Say

We love hearing from you!



Cheers to BBC Good Food ME for publishing the amazing recipes and ideas for healthier, nutritiously packed lunchboxes (Lunchbox SOS –

September issue). I keep that issue on the kitchen counter at all times to help me out each night as a reference to prepare four lunchboxes the next morning. I can't thank you guys enough. I like to finish a meal with a nice refreshing salad, which is exactly what I got from the delicious plate of watermelon and spinach super salad (September issue, page 34). I also go weak at the knees at the smell of freshly baked pastries so I was so excited to try the Portuguese pastéis de nata (page 108), which was a big hit in my house. Always waiting for your next edition.

*Dalia El Emary*



The 'Taste of Texas' recipe feature in the November issue has been one of my favourites to date! Utterly delicious. I look forward to picking up a copy of this magazine every month and

cooking up all the recipes – they never disappoint! Keep it up BBC Good Food ME.

*Stephanie Cook*



The Winner of the Star Letter gets a **DHS 1,000 Shopping Voucher from Tavola**, The leading retailer of European products and essential items for kitchens. Tavola is a one-stop shop for bakeware, tableware, high quality cookware and premium brands such as Mauviel, Le Creuset, and Zwilling Kitchen knives. They have stores in the UAE and Qatar, as well as across the GCC.

## STAR LETTER





When I was pregnant, my blood sugar showed diabetic tendency. I strictly controlled my diet and thankfully, things went smoothly until the delivery. This episode of flirting with diabetes helped me to realise that things can change at any time and it is important for one to be cautious of what we're eating. Dubai makes this especially difficult, with all the cake shops and dessert parlors on every corner. But this November, as it's World Diabetes Awareness Month, let's join hands and take a pledge to be careful of our health as well as our family's. I appreciate BBC Good Food ME's attention to this cause and the article it featured in the November issue enlightening the types of Diabetes, symptoms and dangers. Let us take such sensible articles seriously and apply these advices in our daily routine. There is a generation growing up with great exposure to sweets and candies (and hardly any exercise). Please bear in mind that we need to set the right example and extend the right lessons to them.

*Jaisa Kamar*



## TALK TO US!

Email us on [feedback@bbcgoodfoodme.com](mailto:feedback@bbcgoodfoodme.com) with your thoughts and comments, and send us your photos with your copy of BBC Good Food ME!

You can also connect with us on social media! Find us on:     @bbcgoodfoodme

Or, you could write to us at: The Editor, BBC Good Food Middle East, Grosvenor Business Tower, Barsha Heights, Office 804 PO Box 13700, Dubai, UAE.





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# NEWS *nibbles*

What's hot and happening in the culinary world, here and around the globe.

## Christmas

### CHARITY CAKE SALE

Cake lovers, head to Mall of the Emirates on December 9 for the 11th Annual Stollen Charity Cake Sale. The festive family event hopes to set a new fundraising record by selling every last slice of traditional fruitcake for the Dubai Centre for Special Needs. Kick-starting at 10am, Central Galleria will present 720 metres of Stollen cake ready to be purchased. Stollen loaves (60cm) can be bought for Dhs100 or just Dhs5 for a slice – 100% of the proceeds go to Dubai Centre for Special Needs.



## MAGICAL MARKET

Madinat Jumeirah will welcome back its annual Festive Market to Fort Island this December. Running from December 17 to 27, it will be open daily from 3pm to 1am on weekdays and 12pm to 1am on Thursdays, Fridays and Saturdays. With a live band playing seasonal favourites, the Festive Market will also feature a series of rides, slides and games, including a North Pole train for the little ones, a two-lane bungee jump for teenagers, and a snow ball zone for children of all ages. Kids can also take abra tours with Santa and decorate a huge gingerbread house and cookie garden. Visit [jumeirah.com/en/offers/jumeirah-festive/](http://jumeirah.com/en/offers/jumeirah-festive/).

# THE BEST BITES

Text SOPHIE MCCARRICK | Photographs SUPPLIED





## FESTIVE FUN

Dubai Winter Festival presented by Talabat is back to light up Dubai Media City Amphitheatre from December 8 – 10. Activities will include Santa's Grotto, shopping at the Winter Market, a Christmas tree lighting ceremony, concerts and other food-focused treats. At the 'Kids Zone', decorate cookies, do arts and crafts, have your face painted, and for those feeling creative, kids can decorate their own edible gingerbread house at the family workshop led by French Bakery. The festival will run from 4pm to 10pm on Thursday, and 3pm to 10pm on Friday and Saturday. Tickets are available from [dubaiwinterfestival.com](http://dubaiwinterfestival.com), starting from Dhs40.

## DOORSTEP DELIVERY

There's a new delivery in town called Fishbox, serving up top quality fish and seafood from the finest fish markets around the world. Established by Wet Fish Trading, a family owned and run business based in Dubai since 2004, Fishbox is a service that allows you to order everything from fresh Norwegian salmon and line-caught haddock from the Faroe Islands, to dover solve from Cornwall. Fish is flown into Dubai daily and is fileted in temperature-controlled conditions before being delivered to your doorstep in a chilled, HACCP certified van. Simply order online and pay by card or cash on delivery. **Visit [fishbox.ae](http://fishbox.ae).**



## Kitchen update

If you are looking for a better and convenient cooking experience at home, be sure to consider Siemens built-in ovens – where the focus is on striking the perfect balance between style and innovation. With features like varioSpeed technology, which is a combination of an oven and microwave, you'll not only save space in the kitchen, but also improve the cooking experience entirely. Time is another key feature that varioSpeed offers, for it can speed the preparation of even the most sophisticated dishes up by 50% of even, without losing any of the flavour or goodness. Siemens built-in ovens are perfectly designed to complement every kitchen with both design and cutting-edge technology features. Be sure to look out for offers coming up with Siemens during DSF. For more information, visit: [siemens-home.bsh-group.com/ae/](http://siemens-home.bsh-group.com/ae/)



## HEALTH TREND

It's warming, festive and fragrant – and it turns out that cinnamon is a nutritional powerhouse too. Not only has research linked the antioxidant-rich spice to reduced blood pressure and better blood sugar management, but it can sooth and improve the digestive system as well. Fresher is better in terms of health benefits and taste, so be sure to store your cinnamon in an airtight container. But before you gorge on pastries, the benefits are unlikely to outweigh the negative impact of sugary and fatty foods. Instead, add a sprinkle to porridge, hot drinks, curries, soups and stews. By Sarah Lienard.



## 'Tis the season...



This Festive season, Caffè Nero has launched a line-up of new delicious items, now available in all stores across the UAE. Featuring decadent handcrafted coffees and frozen drinks such as the praline latte and merry berry chocolate frozen

Milano, as well as festive sweet and savoury favourites such as the festive turkey sandwich, brie and cranberry melt, yule Log and mince pie slice, and more – there's plenty to choose from.

## Top product picks



Get into the festive spirit with this **Christmas Bauble Cake Mould**. This silicone mould makes 8 individual halves in 4 designs, and it's easy to create 3D bauble cakes just by sandwiching two matching halves together with icing. Priced at Dhs35 from Lakeland.

## LOCAL AND ORGANIC

Now in its eighth season, The Farmers Market on the Terrace is returning to Bay Avenue at Business Bay on December 2. Brought to you by Baker & Spice, the market is a community-led initiative that connects growers of fresh organic produce directly to consumers. The Market will take place every Friday as of December 2, from 8am till 1pm, with plenty of free parking available.



If your little one loves a tea party just as much as you do, don't miss the **RICE AW16 collection**. With prices starting from Dhs25 per cup, you'll find the whole range at The Urban Yogi, Pantry Cafe or Dari Home.



This fabulous food-filled gift hamper by Eataly is a gift sure to keep on giving. Packed with carefully sourced and selected products from small producers in Italy, this hamper will bring the true essence of Italian food to any home. Priced at Dhs425 from Eataly.







Amwaj  
**Rotana**  
Jumeirah Beach – Dubai

## New Year Fun, Flair and Festivities

**Usher in the New Year at Amwaj Rotana JBR offering four great options.**

Ring in 2017 with a luscious dinner, live DJ, dancers and the tunes of Urban Vibes featuring two-time Xfactor UK participant, Stacey, or join JB's Gastropub in celebrating its first New Year with Ben Mays on the saxophone playing jazz, pop and R&B while popular DJ Jon Besant, a name recognisable from Dubai's top party venues, spins chart-topping hits.

Whatever your choice, you may get the chance to catch the fireworks along JBR. If it's a family-friendly option you're looking for then the New Year's Day Brunch should do the trick.

**Packages start from AED 199 per person. For reservations or more information, please call 044 282 000 or email [dining.amwaj@rotana.com](mailto:dining.amwaj@rotana.com).**

Amwaj Rotana, The Walk, Jumeirah Beach Residence P. O. Box: 86834, Dubai, UAE.  
T: +971 (0)4 428 2000, F: +971 (0)4 434 3666, [amwaj.hotel@rotana.com](mailto:amwaj.hotel@rotana.com)

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# Books for cooks

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# Flavours of the *month*

Here is what's hot and happening around town this month.

## New on the block

### 👉 Dragonfly by Tim Raue, City Walk

With two-star Michelin chef Tim Raue behind the concept, Dragonfly, a contemporary Asian restaurant with rich flavours and sophisticated textures, has arrived in Dubai. The new eatery does not shy from experimenting with flavours, serving up zestful and zingy recreations of Asian staples. Chef Tim explains that Dragonfly uses Japanese product quality, French technique, Thai flavours and Chinese spices. "Combining them, we have created a menu that has cosy elements of familiarity as well as thrilling new additions," he added. See on Facebook: *Dragonfly Dubai*.

### 👉 1762 Stripped, JLT

The Gourmet Deli Company, has just launched a new outlet: 1762 Stripped. The new industrial-chic concept, showcases raw wood tables, exposed concrete floors, cosy nooks and is decorated with fresh herbs. Serving up deli favourites, the menu features items like roast beef Yorkshire pudding wrap, huevos rancheros, fully customisable eggs benedict, a full English breakfast, and much more. Call 800-1762.

### 👉 ROUX Dubai, City Walk 2

A new addition has opened at City Walk, offering a high-end, casual dining atmosphere with refined yet affordable, quality ingredients. Enjoy freshly made sandwiches, avant-Garde desserts and ground imported coffee. The creative space is aimed at serving as a contemporary hub aimed at both inspiring both locals and expats. The health-driven menu offers options suitable for breakfast, lunch and dinner. See on Facebook: *Roux Dubai*.

### 👉 Café Des Artistes, Box Park

As of December 1, Café Des Artistes opens its doors to offer a dining experience that combines French luxury and artisanal craftsmanship. The new outlet offers a mix of fine dining French cuisine with patisserie and chocolate offerings. Open for breakfast, lunch, afternoon tea and dinner, the menu offers French-Mediterranean fare, with classics like fried quail eggs, truffle croque monsieur and confit duck leg cannelloni. Visit [desartistes-dubai.com](http://desartistes-dubai.com).

Dragonfly by Tim Raue, City Walk

Text by SOPHIE MCCARRICK | Photographs SUPPLIED



### 📍 Tribeca Kitchen + Bar, JA Ocean View Hotel, JBR

Looking for an evening brunch with a laidback vibe that won't break the bank? Don't miss Tribeca's new Suburban Munch Evening Brunch, which will take place every Friday as of December 2, from 8pm till 11pm for just Dhs250. Inclusive in the price, you can enjoy unlimited food, including comfort food like succulent burgers, nachos, pizza and organic hot dogs, plus unlimited drinks like grape, hops, bubbles, house spirits and soft drinks. *Call 05-0 3456067.*

### 📍 Courtyard by Marriott Dubai Green Community

Two new restaurant and bar concepts have opened at Courtyard by Marriott Dubai Green Community. SOBO is a boho themed pool bar and lounge destination, ideal for relaxing. The menu consists of hot and cold traditional Arabic mezze, fresh salads and mixed grills. Next, there's Neighbourhood – a casual social house and eatery, taking over the space previously known as The Bar. Aimed at becoming a hub for the local community to get together, Neighbourhood's menu will feature British gastro-pub favourites including great roasts, fish and chips and a selection of deserts. More than just a restaurant and bar, Neighbourhood will also host regular quiz nights, Sunday supper clubs and live entertainment to create a buzzy hub for all. Introductory offers include: Thursday 'Chippy Tea' for Dhs90, Saturday roast for Dhs120 per adult and Dhs60 per child, and much more. *Call 04-8852222.*



### 📍 Bushman's Restaurant & Bar, Anantara The Palm Dubai Resort

A new dining concept called Corroboree has launched at the Australian steakhouse, which allows diners to share delicious platters of Australian-inspired food, in social surroundings with live music. Corroboree is a native Australian word for a traditional gathering involving music, dance and food. Items on the menu include appetizers like smoked kangaroo, avocado seared scallop, plus melon beef bresaola. While mains range from spit roasted wagyu beef, barbequed lamb sausages and roasted sea bass. The new package takes place every Friday from 6.30 till 11.30pm for Dhs240 per person (food only). *Call 04-5678312.*

### 📍 Bazzar, DIFC

For a mellow Monday night with great eats and drink, head to Bazzar where the 'Cellar N' Cheddar' night takes place from 8pm-12am each week, allowing you to indulge in an unlimited selection of cheese and paired free flowing grape for Dhs175. With live music from Josh McCartney, the stage is set for a night of great sounds, tastes and company. *Call 04-3551111.*

### 📍 Seafire, Atlantis The Palm

Bringing the heart and soul of Havana to Dubai every Tuesday, Seafire steakhouse has launched a new Cuban night called La Republica. For Dhs325 per person, the evening entails diners feasting on a three-course tasting menu comprising traditional Cuban favourites, complemented by Havana Club cocktails. *Call 04-4262626.*



### 📍 Mercury Lounge, Four Seasons Resort at Jumeirah Beach

The glamorous rooftop atop Four Seasons Resort Dubai has launched a new Thursday evening brunch. With 180 degree views over downtown Dubai twinkling on the eastern horizon and the views of the Arabian Gulf the west, Mercury's new evening brunch offers a selection of chefs specially prepared dishes. Blending influences from across the Mediterranean Sea, the brunch offers a selection of antipasti, sharing plates and light entrées with the intention of grazing through the evening with style yet without formality. The brunch is available between 8pm and 11pm each Thursday, with a special menu of modern Mediterranean dishes for Dhs295 per person. *Call 04-2707804.*



Festive  
indulgence

👉 Sheraton Grand Hotel, Dubai

This festive season, make it a truly magical one and make the Sheraton Grand Hotel, Dubai part of your festive plans. From turkeys to-go with all the trimmings, Christmas Brunch at Feast with traditional must-haves from around the world, Christmas Day lunch with a legendary roast to share with family and friends and New Year's Eve under the stars at Dawn & Dusk plus so much more. Sheraton Grand Hotel, Dubai has it all. For more information see [sheratongranddubai.com](http://sheratongranddubai.com).



👉 Asado, The Palace Downtown Dubai

Take your taste buds on a culinary tour of Argentina this festive eve. On December 24, enjoy an indulgent set sharing menu featuring all the finest Argentinean offerings, complete with quality beverages. Get into the groove as the live Argentinean band and tango dancers keep you and your loved ones entertained all afternoon. With views over Burj Khalifa and the Dubai Fountain, Asado will offer a sharing menu served on the table with live Argentinean band and tango dancers. From 12.30pm to 4pm, the price for adults (12 years and above) is Dhs400 inclusive of soft beverages and Dhs550 per person, inclusive of house beverages. Children (aged 6-11 years) receive 50% discount and children aged 5 years and below dine with compliments.

👉 Bistro Des Arts, Dubai Marina Walk

Every Wednesday from 7pm, the idyllic French bistro is offering a package called 'Une Raclette a la Marina'. For Dhs155 (food only) or Dhs245 (unlimited food and beverages for two hours), celebrate the festive season the French way and indulge in the mountain specialty 'raclette', with a lavish selection of cold cuts, melted scrapped cheese and more. Call 04-5511576.

👉 3in1 Restaurant and Lounge, Vida Downtown Dubai

On December 24, head to 3in1 for a holiday dinner to remember. A delicious set sharing menu will be on offer from 8pm till 11pm, perfect for the whole family to enjoy aromatic festive flavours and create new traditions together. Opt to dine inside the fabulous 3in1 restaurant or beside the pool on the outdoor terrace, accompanied by live DJ entertainment. For adults 12 and above the package is Dhs220, and for children aged 6-11 it is Dhs110, includes a sharing set menu with unlimited selection of soft beverages. Premium house beverages priced à la carte. Children 5 and below are complimentary. Call 04-8883444.



Turkey  
takeaway

**Turkey takeaway from Emirates Golf Club**

If you don't want the hassle of cooking this festive season, enjoy a turkey takeaway menu. Simply place your order a minimum of 48 hours in advance between

December 1-30 and enjoy a delicious festive feast in the comfort of your own home. In addition to the turkey, the menu includes roasted parsnips and glazed carrots, roast potatoes, Brussels sprouts and chestnut, sage and onion stuffing. Dhs550 for a whole turkey (recommended for 10 people). Call 04-4179999.

**Turkey takeaway with JA Resorts & Hotels**

There are plenty of places to go out and celebrate the festive season this year. But for those who crave the comforts of home, JA Resorts & Hotels is offering a turkey takeaway option with all the trimmings. With your turkey, you'll get turkey stuffing with chestnuts, apple and sage, sweet and sour braised red cabbage,



oven-roasted chunky potatoes with shallots and rosemary, chunky root vegetables with thyme butter, Brussels sprouts with chestnuts and turkey bacon lardons, gravy and more. Available until December 31, prices are Dhs499 for a 6kg bird, or Dhs599 for an 8kg bird. Call 04-8145590.



# LADIES THAT BRUNCH!

Every Friday from 12.30pm to 3.30pm, enjoy contemporary French food and beverages at Le Classique, Emirates Golf Club.

Ladies exclusive offer  
Food, pink beverages, selected house beverages and grape AED 290

Unlimited food AED 235  
With selected grape AED 405  
With selected house beverages and grape AED 435





### 📍 The Gulf Lawn at Caravan, The Ritz Carlton Dubai, JBR

Brunch on the lawn has become a festive favorite across the city, the ultimate experience to treat loved ones, to a sophisticated Christmas lunch on the lawns and terrace of Caravan. Feast on festive favorites from the sumptuous buffet while sipping on unlimited beverages, enjoy the live music and all the while, taking in the magic of the beautifully landscaped gardens with views of the sea. From 1pm to 4pm, priced at Dhs1,095 with bubbles and house beverages, Dhs650 with soft drinks, and Dhs350 for children. Call 04-3186150.



### 📍 Bubbalicious, The Westin Mina Seyahi Beach Resort

Come together with your nearest and dearest as The Westin brings together Hunters, Spice Emporium and Blue Orange, along with its newest outdoor additions, for a fabulous and extensive feast that has something to please everyone. Enjoy the celebrations with stunning outdoor views, complete with forever-flowing bubbles, live entertainment and a vibrant party atmosphere. Kids will have an unforgettable Christmas with live entertainment, and may even receive a visit from Santa himself. Priced at Dhs895 with free flow bubbles and house beverages, Dhs695 including non-alcoholic beverages, and Dhs350 for kids 6-11 years. Call 04-5117139.

## Christmas Day dining

### 📍 LALUZ Dubai, DIFC

If you're looking for something different, devour an authentic Spanish feast this Christmas day, with lively music and traditional favourites. For four-courses and free flow grape, it's Dhs640, or Dhs440 with soft drinks. Call 04-03597777.

### 📍 Bread Street Kitchen and Bar, Atlantis the Palm

Indulge in a slice of London this season with a glorious festive celebration at the restaurant brought to you by Gordon Ramsay. Expect delicious interpretations of modern British cuisine including traditional mains, appetisers and dessert stations. On December 25 from 12.30pm till 4pm, priced at Dhs550 including selected beverages, the festive celebration will also host a live singer during brunch.



### 📍 Prime68, JW Marriott Marquis Dubai

Start your Christmas day in style with a festive à la carte brunch at Prime68 while enjoying the finest cuts, grape, bubbly and panoramic views of the city from the world's tallest hotel. Beef truffle salami, signature crab cakes, Josper oven grilled tenderloin from the carvery cart are some of the menu highlights, not to mention an oyster station and the festive dessert options which include mini stollens, whoopie pies, hot chocolate shooters, egg nog and Christmas plum pudding. For Dhs650, including house beverages, the brunch will take place from 12.30pm-4pm on December 25. Call 04-4143000.



### 📍 Reform Social & Grill, The Lakes

Have yourself a very merry Christmas this year and celebrate December 25 in a classic British atmosphere, with a splendid four course Christmas brunch menu, which offers everything from a traditional turkey roast with all the trimmings, to a scrumptious pork loin and traditional sage and onion stuffing. There will even be an appearance from Santa. The Christmas brunch starts at Dhs435 with soft drinks, or Dhs495 with selected beverages. Call 04-4542638.



### 👉 Copper Dog, Double Tree Hilton, JBR

Welcome in the New Year at this newly opened Scottish restaurant and bar, where you'll be able to enjoy fine Scottish whiskies and delectable Highland produce. The rustic country pub and eatery, provides a welcoming, authentic atmosphere, with the New Year's Eve menu featuring highlights like beef wellington with creamy mashed potatoes and gravy. Priced at Dhs995 with house beverages or Dhs550 with soft drinks. This one's for the adults only. *Call 04-5595355.*

### 👉 SENARA, Palm Views West Marina, Palm Jumeirah

Bring in the New Year with a relaxed evening under the stars at harbourside hot spot, SENARA. Fun for the whole family, dine on a delicious spread of seaside-inspired bites with British flair and fabulous tunes. With picturesque views of the Dubai Marina, you'll be perfectly positioned for the famed Palm firework display. Celebrate 12am with celebratory bubbles and fresh cocktails. Drink packages available and a set menu for large groups. A la carte menu from 7.30pm till 2am. Set menu on request for large groups and drinks package over three hours are priced at Dhs250 house beverages and Dhs350 house beverages and bubbles. *Call 04-4516460.*



New  
Year's Eve  
celebrations

### 👉 Thiptara, The Palace Downtown Dubai

Welcome in 2017 against breathtaking views of the Burj Khalifa and the sumptuous surroundings of the celebrated Thai restaurant – Thiptara. Indulge in a five-course feast of the finest Thai delicacies and raise a glass to the New Year in the company of friends and family, plus a live DJ. From 8pm till 3am, packages for adults start at Dhs1,900. *Call 04-4287961.*

### 👉 Rosso & Benihana, Amwaj Rotana, JBR

Set for a real New Year's Eve Gala with a colossal buffet spread, live DJ, performances by pop dancers and Brazilian dancers, Rosso and Benihana will also welcome Urban Vibes featuring lead singer, Stacey, a two-time X-factor UK participant and support act to Shakira and Tina Turner. Guests can get on their feet with the band's blend of super funky pop, rock and jazz and may also get the chance to catch the fireworks along JBR. Prices start at Dhs599 with soft beverages and Dhs799 with house beverages. *Call 04-4282000.*



### 👉 Pierchic, Al Qasr Jumeirah

Take a front row seat to the incredible Burj Al Arab fireworks as you gaze over the Arabian Gulf from Pierchic this New Year's Eve. Amidst an array of live entertainment, a signature six-course menu will be available from 8pm to 1am, starting from Dhs2,500 with house beverages. *Call 04-3666705.*



### 👉 Buddha-Bar, Grosvenor House Dubai

If you're looking for a festive New Year's Eve party venue, Buddha-Bar promises to deliver the best beats in the city to keep the party in full swing all night long. Kick the evening off in style with mouth-watering Pan-Asian cuisine, for an incredible evening of dance performances, cocktails and tunes from two DJs. Priced at Dhs1,600 per person inclusive of four-course sharing menu and unlimited selected alcoholic beverages. Adults only. *Call 04-3176000.*

### 👉 Shades, The Address Dubai Marina

Conclude the year on a high note as you get together with loved ones for a night of dancing, fine dining and celebration. Positioned around an infinity pool, Shades offers innovative al fresco dining with a glamorous 'Sparkles' theme and stunning views of the Dubai Marina skyline. Delight in a generous buffet featuring roast barbecue. The DJ and saxophone will set the mood for you to dance your way into the wee hours of the New Year. Priced at Dhs750 per person including soft beverages and Dhs999 per person including bubbly. *Call 04 436 7777.*

### 👉 Al Bahou, Mövenpick Hotel Ibn Battuta Gate Dubai

Dance the night away beneath Al Bahou's 88 grandiose Moroccan lanterns and enjoy an exquisite buffet amongst extravagant decorations in a feast of culinary delights from the hotel's signature restaurants featuring Arabic, Italian, Indian and Pan-Asian cuisines. A seafood and oyster ice bar, live carving stations and a lavish dessert room are just a few of the numerous offerings on show at this New Year's Eve party. From 8pm onwards, priced at Dhs449 with soft beverages and Dhs749 with house beverages. *Call 04-4440000.*





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**GREAT FLAVORS**



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# Tried & *tasted*

Each month, we review two of the city's top tables.



Reviewed by Sophie McCarrick

Editor of BBC Good Food Middle East, lover of all things food and a keen seeker of new dining experiences.



## WHERE: Rüya, Grosvenor House, Dubai Marina

**WHAT'S IT LIKE:** A new gem has opened on the waterfront of Dubai Marina serving up beautiful Anatolian classics with a contemporary twist. It's an enchanting venue comprising a restaurant, bar, lounge and an idyllic al fresco terrace – making it the ideal one-stop spot for spending an evening. Meaning 'dream' in Turkish, Rüya, is what it says on the tin. It's chic yet rustic interiors boast character and whisk you away to a scene overlooking the Bosphorus – down to the plates and cups,

there's a lot of Turkish charm here. Led by Executive Chef Colin Clague, who has built up an impressive culinary reputation for his leading roles at Jean-Georges, Zuma, and Qbara (and many others), the kitchen does not disappoint. His menu puts starters on hold, while you choose from the 'to ponder', lighter options to begin. We enjoyed a delicious roasted red pepper, tomato and walnut dip, which came served with freshly baked bread, plus a playfully served selection of crudités with red pepper yogurt. Starters are split between hot and cold – we tried the seabass sashimi with

mustard, lemon and shaved radish, plus the marinated and grilled octopus with chili, borlotti beans and capers – a favourite of the evening for me (pictured). The portion was plentiful, extremely meaty and very tender. A beautifully unique dish. For mains, we shared whole grilled seabream with a spiced herb rub, which was extremely flavoursome, then lamb cutlets with an interesting side of smoky eggplant, plus a Rangers Valley grain fed steak served with asparagus and Antep pistachio butter – incredibly moreish. If you have room, the desserts are definitely a credit to Turkey's

traditional sweets. They come presented to perfection and practice a modern interpretation of Turkish favourites. All in all, this gorgeous venue is a breath of fresh air to Dubai's dining scene. It offers high quality food and warm hospitality in a casual and relaxed atmosphere at very reasonable prices – some of the most affordable I've seen of late. A great location for unwinding with your other half or a small group of friends.

### IF YOU WANT TO GO:

Around Dhs300 for three-courses, excluding beverages. Call 04-3999123.

Photographs SUPPLIED



## WHERE: Le Patio, The St. Regis Dubai

**WHAT'S IT LIKE:** A beautiful al fresco oasis hidden from the hustle and bustle of Sheikh Zayed Road, Le Patio recently re-launched at The St. Regis Dubai. It's a chic, open air venue within the central courtyard of the hotel, ideal for relaxing with family and friends over dinner or for a couple of drinks with shisha. With a calming water feature running down the middle of the restaurant, Le Patio is an idyllic retreat serving traditional Arabic cuisine influenced by international flavours, with a modern twist. Choose from freshly baked breads with a variety of authentic dips, or a selection of mixed grills from the

barbeque. If you're looking for something refreshing, opt for an expertly blended iced mocktail, or a delectable tea infused with natural fruit nectars and fresh berries – perfect for enjoying during the cooler, winter nights, or refreshing with during the summer. A wide variety of shisha flavours are also on offer, using the best quality tobacco, including its very own signature 'Le Patio Blend' (available daily from 10am to 1am). Head here when you're looking to enjoy a bit of fresh air under the beautiful night's sky.

**IF YOU WANT TO GO:** Around Dhs300 for three-courses, excluding beverages. Call 04-4355577.



# A Magical Festive Season



**It is time once again to ring in the festive season.**

At the Mövenpick Hotel Jumeirah Beach, a full and glittering calendar of festive-inspired events await; starting with a traditional Christmas Eve Dinner and continuing throughout the holiday season with Christmas Day Brunch and Dinner as well as the glamorous "A Night at the Oscars" themed New Year's Eve party.

For reservations **04 449 88781** or [hotel.jumeirahbeach.fb@movenpick.com](mailto:hotel.jumeirahbeach.fb@movenpick.com)

**Mövenpick Hotel Jumeirah Beach**

Jumeirah Beach Residence, The Walk, Dubai, UAE

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**MÖVENPICK**  
Hotel Jumeirah Beach



# ASK THE EXPERTS



## Sally Prosser

Author of award-winning food and travel blog [www.mycustardpie.com](http://www.mycustardpie.com) and keen eater. Champion of sourcing local, ethical, seasonal ingredients, knowing where your food comes from and the impact it has on your health and the planet. Loves custard.

**Q** New Year's Eve can be a tricky one in the city – expensive, transportation difficulties, etc. Where would you recommend going for a stress-free evening with great food, that won't break the bank?



This is indeed a tricky question as although this is definitely one of the most amazing cities in the world to see in the New Year, the price tag for hot spots is sky high.

With fireworks on the coast in a spectacular stream of explosive colour over the sea, the shoreline is a natural place to consider. We're lucky to live within walking

distance so have often had supper at home, wandered down to sunset beach for the fireworks and then gone back for a spot of bubbly. Shanks's pony is the best way as the roads become gridlocked in that area. The sand itself now gets a bit crowded so I would nab a table at one of the fishing harbours in Umm Suqeim 2, 1 or Jumeirah or for a less chaotic viewpoint.

Another alternative is to pack the car up and camp overnight in the desert. If you take the road towards Bab al Shams you can find a spot within the dunes just minutes from the main thoroughfare. You may miss the spectacle of the lights but you can make your own celebration under the stars.

The hotspots for traffic are downtown Dubai and Jumeirah Beach Road (impacting on the very end of Al Wasl road heading out of the city). Rooftop viewpoints in alternative places such as Media City can offer a great view and you should have no problem for a ride home.

Irish Village is a laid back and casual option especially if you are based towards that end of town. The entry fee of 200 aed includes food making it one of those most cost effective options in the city. I must put a word in for Boca in DIFC which has excellent Italian food and a very good value menu for New Years' Eve.

My own choice, for the second year running, will be Left Bank at Madinat. The all-in package is extremely reasonable, and we can sit outside by the water eating unfussy comfort food (very welcome after the Christmas excess). There's a great view of the Burj al Arab fireworks which reflect beautifully in the Madinat canals.

Wishing you a very happy 2017!



**Q** For those wanting to try something new this festive season, what would you recommend cooking?

When you go to restaurants in Dubai during the festive times, you'd think that the whole world eats turkey for Christmas, but that could not be further from the truth.

Why not to try something different this year – either for Christmas Eve or Christmas lunch.

France – when it comes to food, you can't skip this country. The French sure know how to feast during the festive season. For the main night 'le reveillon' they bring out the best, in multiple courses. There are oysters, intricate canapes, foie gras, escargot, roasted chicken, goose, duck, ham, and chestnut filling. A dinner invitation, you would not want to miss.

Spain – our friend and colleague chef Marta Yanci, showed me a traditional Christmas recipe from the north of Spain. It is a fillet of fish like cod served on top of a red cabbage stewed with apple and paprika and served with pomegranate salsa. A beautiful dish that's not so common, but a must-try!

In my home country, Czech Republic, we serve breaded fish with potato salad. Usually, carp from the local pond that you'd catch fresh the night before. As kids, we would watch the carp swimming in the bath before letting it go back to the river (as no one had the heart to kill it). You also put the carp scale under your plate for the dinner and in your wallet for good luck.

These are just a handful of some of the traditional meals from around the world. Why not ask your neighbour how they are celebrating? Don't forget to share the recipes with us.

Happy festive times and all the best in the New Year 2017!



## Tomas Reger

Award-winning freelance chef and food consultant behind successful projects such as Intersect by Lexus Dubai, Le Sushi Bar Beirut, Junkyard Beirut and the Bloomie's Kitchen Cooking Demo Series.



# ASK THE EXPERTS



## Darren Velvick

Head chef at The Croft, Dubai Marriott Harbour Hotel & Suites, the former patron chef of Table9 has also been head chef at two Michelin-starred restaurant, Marcus Wareing at The Berkeley, and worked alongside Gordon Ramsay at Pétrus.



## Q When hosting a Christmas party, what canapés would you recommend making to pass around?

When hosting a Christmas party, you should try and plan a menu that means you are not stuck in the kitchen all day or evening when you should be talking with your guests. I normally try to cater for gluten-free, vegetarian, fish eater, and a meat eater in the menu planning.

For example, instead of using toast, tartlet's, crackers for all the choices, try and use vegetables or fruits as the bases. This way, you are already catering to gluten-free. Cucumber, carrot, pineapple, and apple all make great bases. In terms of combinations, salmon with cucumber, pineapple with goat's cheese, apple and crab, chicken liver and carrot all work well.

Then, I'd recommend having one hot canapé as a choice – tempura prawns or cauliflower are great and only take about 10 minutes of your time if you have everything ready before party starts.

Meat wise, things like chicken skewers with peanut dip are great warm or cold, plus pâté on toast is another great option.

For vegetarians, goat's cheese or mozzarella is good choice that most people enjoy.

If you are doing a full-on meal I would have no more than four different canapés as they can be quite filling. Always plan your menu well ahead, and then think about what you can have ready in the fridge. I always try to put things on toast or croutons last minute so they are nice and crisp.

## Q With an abundance of delicious food around over the festive season, what healthy swaps can be made to make meals less fattening? For example, the traditional Christmas dinner...

The festive season is just around the corner, for most of us this means big hearty meals followed by an abundance of sweets and desserts. While this sounds satisfying, a couple of weeks eating like this will leave you feeling sluggish and having to squeeze back into those tight work pants.

There are plenty of healthy swaps and changes you can make that will allow you still enjoy the festive season and delicious food while keeping your health in check.

Firstly, focus on your portions sizes that you are dishing up. With each meal make sure you have; half a plate of vegetables, 1/4 protein and 1/4 carbohydrates. This means you can still enjoy your roast turkey and potatoes, just team them up with a generous serving of greens.

Drink plenty of water and avoid the sugar-filled juices, wine and cocktails as much as possible. Alcoholic beverages contribute largely to weight gain over the festive season. Something I like to do is make a large jug of water mixed with fresh lemon and orange slices, mint leaves and cucumber. It is such a refreshing drink and you will be surprised how many of your friends will love it.

There are so many delicious healthy desserts that can replace the traditional buttery sweet Christmas pudding. One of my favourites is a fruit crumble, where you layer the base with your favourite fruits and top it with a delicious crumble topping. A simple recipe for a healthy crumble is to mix together oats, coconut, ground almonds, cinnamon and coconut oil. Roast it in the oven until the crumble is golden, served with Greek yogurt this dessert is amazing!



## Chloe Moir

A nutritionist with over 4 years' experience, Chloe teaches clients to make healthy choices and small lifestyle changes that help to achieve personal goals. Her food and nutrition blog offers nutrition tips and nutritious recipes: [www.chloemoirnutrition.com](http://www.chloemoirnutrition.com).

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## The Backyard Grill at Palermo Restaurant



Palermo is lighting up its grill for a sumptuous barbecue feast coupled with a variety of salads, sides and desserts. Prepare to enjoy a mouthwatering spread of meat cuts while enjoying the glorious views of our polo fields.

Monday to Saturdays (except Wednesday),  
6:30 pm – 10:30 pm  
AED 99 per person  
AED 50 per child (aged 6 – 11 years)  
Complimentary for children aged 5 years and below.





## COOK CARDS

# Big breakfasts

Make holiday mornings special with one  
of these exciting new dishes

*recipes* CHELSIE COLLINS *photographs* CLAIRE WINFIELD





## Bloody Mary scrambled eggs & smoked salmon

**SERVES 2** **PREP** 5 mins  
**COOK** 5-7 mins **EASY**

4 eggs  
2 tbsp milk  
1/2 tsp each Tabasco and Worcestershire sauce, plus extra to serve (optional)  
1 tbsp olive oil  
100g cherry tomatoes  
1 tbsp finely snipped chives  
100g smoked salmon, sliced  
4 slices wholemeal bread, toasted and buttered  
1/2 lemon, sliced into wedges

**1** Beat together the eggs, milk, Tabasco, Worcestershire sauce and some seasoning in a jug. Heat the oil in a large non-stick pan over a low heat and pour in the egg mix. Cook, stirring, until it is done around the edges and slightly runny in the middle. Then tip in the



tomatoes and warm through for 1 min until the eggs have finished cooking.

**2** Top the toast with the scrambled eggs and chives, and place the smoked salmon on the side with a wedge of lemon to squeeze over. Drizzle over extra Tabasco and Worcestershire sauce, if you like it with an extra kick.

**GOOD TO KNOW** folate • omega-3  
**PER SERVING** 617 kcal • fat 39g • saturates 16g • carbs 30g • sugars 5g • fibre 5g • protein 33g • salt 26g

## Apple & clementine bircher

**SERVES 4** **PREP** 10 mins plus overnight chilling **NO COOK** **V**

200g porridge oats  
1/2 tsp ground cinnamon  
500ml apple juice  
4 apples, grated (we used Braeburn)  
2 clementines, segmented  
1 tbsp flaked almonds, toasted  
2 tbsp pomegranate seeds



**1** The night before, mix the oats with the cinnamon in a large bowl. Stir in the apple juice and grated apple, cover with cling film and leave overnight in the fridge.

**2** In the morning, stir through the clementine segments, divide between four bowls, then scatter over the almonds and pomegranate seeds.

**GOOD TO KNOW** low fat • fibre • vit c •  
**2** of 5-a-day  
**PER SERVING** 336 kcal • fat 6g • saturates 1g • carbs 56g • sugars 27g • fibre 8g • protein 11g • salt none



### CHRISTMAS MOMENTS

Swirl through a teaspoon of brandy or Cointreau cream for a decadent start to the day.



For more winter breakfasts, visit [bbcgoodfoodme.com](http://bbcgoodfoodme.com)

## Sausage & kale hash

**SERVES 2** **PREP** 10 mins  
**COOK** 20 mins **EASY**

250g white potatoes, cut into chunks  
1 tbsp olive oil  
1 small onion, finely sliced  
4 beef or chicken sausages (about 250g), meat squeezed out of the skins  
100g kale, thick stalks removed  
1 tbsp sage, finely chopped  
2 eggs  
2 tsp brown sauce (optional)

**1** Put the potatoes in a pan of cold water with a little salt. Bring to the boil, cook for 3-4 mins until nearly tender, then drain and set aside.  
**2** Meanwhile, heat 1/2 tbsp oil in a large, non-stick frying pan. Cook the onion for 8-10 mins over a low heat until soft. Add the potatoes and sausagemeat, turn the



heat up to medium and brown everything for 5-6 mins.

Scatter the kale over and wilt for 2 mins, then stir in the sage.

**3** Pour in the remaining oil and push the hash to one side of the pan to make room for the eggs. Crack the eggs in and fry to your liking. Divide the hash between two bowls and top with a fried egg.

**GOOD TO KNOW** calcium • folate • fibre • vit c • **1** of 5-a-day  
**PER SERVING** 709 kcal • fat 47g • saturates 14g • carbs 40g • sugars 7g • fibre 6g • protein 28g • salt 1.8g

## Buttered wild mushrooms on toast

*My secret savoury ingredient – Marmite – adds extra umami flavour to the mushrooms.*

**SERVES 2** **PREP** 10 mins  
**COOK** 5 mins **EASY** **V**

2 tbsp butter  
1/2 rosemary sprig, leaves picked and finely chopped  
1 garlic clove, crushed  
200g wild mushrooms, cleaned using a pastry brush, larger ones torn into pieces  
1/4 tsp Marmite  
1/2 small bunch parsley, roughly chopped  
4 slices sourdough, toasted

**1** Heat 1 tbsp butter, the rosemary and garlic in a frying pan over a medium heat. Once bubbling, toss in the mushrooms and cook until golden and tender. Add the remaining 1 tbsp butter to the



pan with the Marmite and swirl it around to coat the mushrooms. Remove from the heat and scatter over the parsley with a little seasoning.  
**2** Divide the mushrooms between the 4 slices of toast, and drizzle over any butter left in the pan. Serve immediately.

**GOOD TO KNOW** folate • **1** of 5-a-day  
**PER SERVING** 316 kcal • fat 14g • saturates 8g • carbs 35g • sugars 2g • fibre 3g • protein 11g • salt 1.2g

**Next month**  
Festive pancakes



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# Merry & Bright

Festive cheer at Taj Dubai



jedeb

Celebrate the festive season with fun-filled fayre and activities that kindle the Christmas spirit. From the convivial Taj welcome to stunning views of the fireworks at the majestic Burj Khalifa, relax as our award-winning chefs showcase an exquisite selection of the finest traditional delicacies, and our friendly team makes you feel the way only Taj Dubai knows how.

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**goodfood**  
A W A R D S  
Middle East  
2016

Made up of 31 individual categories, the *BBC Good Food Middle East Awards* celebrate the best in food from across the region annually. Now in its seventh year, the event saw finalists and industry professionals come together for a glittering evening of celebration on November 7, 2016 at The Ritz Carlton, JBR, where winners were revealed to the public.

This year, more than 70,000 *BBC Good Food Middle East* readers voted for their favourites, which included a total of 468 restaurants nominated across the different categories.

Adam Broom, CEO, CPI Media Group said: "The *BBC Good Food Middle East Awards* 2016 have been a massive success for the region. Our winners are those that offer people something unique as a dining experience and whilst consumers benefit from an ever-expanding choice of dining options in the region there are certainly some that have built a reputation for leading the way and this is why they have been awarded as best in class."

The Awards are designed to recognise the reader's opinions about the best in the region, who take into consideration food quality, location, ambience, price, service and entertainment value.

Sophie McCarrick, Editor, *BBC Good Food Middle East* said: "These consumer choice Awards give our readership a voice, and it's so rewarding for all finalists and winners involved, to be openly supported by their loyal customers and supporters."

Through hard work and determination, F&B teams across the Middle East have put the region – Dubai in particular – on the map as a culinary destination in recent years, and it's so important that they are recognised for this. I look forward to celebrating continued growth of the industry moving forward."

Here we share with you a glimpse of the star-studded event, and celebrate the achievements of our finalists and winners!



## Cocktail reception









## FOOD BLOGGER

## FOOD TRUCK

## CASUAL DINING RESTAURANT



WHERE MY FOOD AT



VIDA FOOD TRUCK



EAT GREEK KOUZINA

WINNER

WINNER

WINNER

### FINALISTS

FOODIE & FABULOUS  
 GINGER & SCOTCH  
 SALLY PROSSER, MY CUSTARD PIE  
 SAMANTHA WOOD, FOODIVA  
 WHERE MY FOOD AT

### FINALISTS

CALLE TACOS  
 GOBAI  
 SALT  
 SHAWARMA STATION  
 VIDA FOOD TRUCK

### FINALISTS

COCKTAIL KITCHEN,  
 ARMADA BLUEBAY HOTEL  
 EAT GREEK KOUZINA  
 MYTHOS GREEK,  
 ARMADA BLUEBAY HOTEL  
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 REFORM SOCIAL & GRILL



# CABALLEROS

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ToroToro



## BEST BEACH CLUB



BARASTI, LE MERIDIEN MINA SEYAH BEACH RESORT

WINNER

### FINALISTS

SAADIYAT BEACH CLUB

ZERO GRAVITY

BARASTI,  
LE MERIDIEN MINA SEYAH  
BEACH RESORT

NASIMI BEACH,  
ATLANTIS THE PALM

NIKKI BEACH DUBAI

## STAYCATION EXPERIENCE



BAB AL SHAMS

WINNER

### FINALISTS

BAB AL SHAMS

BANYAN TREE AL WADI

FAIRMONT AJMAN

SHANGRI-LA QARYAT AL BERI,  
ABU DHABI

WALDORF ASTORIA

## CAFÉ



CAFÉ BATEEL

WINNER

### FINALISTS

SHAKESPEARE & CO.

TOM & SERG

CAFÉ BATEEL

MAGNOLIA BAKERY

MORE CAFÉ

## BUSINESS LUNCH



THE IVY, JUMEIRAH  
EMIRATES TOWERS

WINNER

### FINALISTS

FUME, PIER 7  
ROBERTO'S DUBAI  
THE IVY, JUMEIRAH EMIRATES TOWERS  
THE SCENE  
ZUMA

## AFTERNOON TEA



RHODES W1,  
GROSVENOR HOUSE

WINNER

### FINALISTS

AL BAYT, THE PALACE DOWNTOWN  
AT.MOSPHERE, BURJ KHALIFA  
LA FARINE, JW MARRIOTT MARQUIS  
RHODES W1, GROSVENOR HOUSE  
BURJ AL ARAB



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**The Chocolate Room by Valrhona**, visit the first Christmas themed pop-up chocolate room in town. **Pronto Café**, must try the most delicious festive turkey to go in Dubai! **The Exchange Grill**, experience Christmas Eve/Day dinner and New Year's Eve dinner at this legendary steakhouse. **Noire**, experience a one-of-a-kind festive dinner by dining in the dark. **Cascades**, a lavish New Year's Eve dinner buffet under a soaring atrium. **Dokuz**, a spectacular New Year's Eve party under the stars. **2nd Floor**, join the hippest and happiest party in Dubai! **The 33rd Floor**, throw the best bash of the year with made-to-measure party packages. **The Spa**, book your ultimate festive pampering at The Spa.



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FAIRMONTDUBAI

## ROMANTIC RESTAURANT

## BAR FOOD

## FAMILY BRUNCH



THIPTARA,  
THE PALACE DOWNTOWN

WINNER



JB'S GASTROPUB,  
AMWAJ ROTANA

WINNER



BUBBALICIOUS, THE WESTIN  
DUBAI MINA SEYAH

WINNER

### FINALISTS

AT.MOSPHERE,  
BURJ KHALIFA

PIER CHIC,  
JUMEIRAH AL QASR

THE BEACH HOUSE,  
ANANTARA THE PALM

THIPTARA,  
THE PALACE DOWNTOWN

VILLA BEACH,  
JUMEIRAH BEACH HOTEL

### FINALISTS

IRIS DUBAI

JB'S GASTROPUB,  
AMWAJ ROTANA

BUDDHA BAR,  
GROSVENOR HOUSE

DHOW & ANCHOR,  
JUMEIRAH BEACH HOTEL

THE IRISH VILLAGE

### FINALISTS

AL FORSAN,  
BAB AL SHAMS

BUBBALICIOUS,  
THE WESTIN DUBAI MINA SEYAH

KITCHEN6,  
JW MARRIOTT MARQUIS

MAZINA,  
THE ADDRESS DUBAI MARINA

TALK & SOUL,  
MOVENPICK JBR



## MEAT RESTAURANT



J&G STEAKHOUSE,  
ST REGIS DUBAI

WINNER

### FINALISTS

55TH & 5TH THE GRILL,  
ST REGIS SAADIYAT ISLAND

J&G STEAKHOUSE,  
THE ST. REGIS DUBAI

PRIME68 STEAKHOUSE,  
JW MARRIOTT MARQUIS DUBAI

THE EXCHANGE GRILL,  
FAIRMONT DUBAI

THE HIDE,  
JUMEIRAH AL QASR

## SEAFOOD RESTAURANT



THE MAINE OYSTER BAR & GRILL,  
DOUBLETREE BY HILTON JBR

WINNER

### FINALISTS

APRONS AND HAMMERS

CATCH

PIER CHIC,  
JUMEIRAH AL QASR

SAYAD SEAFOOD RESTAURANT,  
KEMPINSKI EMIRATES PALACE

THE MAINE OYSTER BAR & GRILL,  
DOUBLETREE BY HILTON JBR

## CONTEMPORARY BRITISH



MARINA SOCIAL, INTERCONTINENTAL  
DUBAI MARINA

WINNER

### FINALISTS

BREAD STREET KITCHEN,  
ATLANTIS THE PALM

DHOW & ANCHOR,  
JUMEIRAH BEACH HOTEL

MARINA SOCIAL,  
INTERCONTINENTAL DUBAI MARINA

POTS, PANS & BOARDS

THE CROFT,  
MARRIOTT HARBOUR

# SPARKLING CELEBRATIONS

Discover wonders of the festive season with an incomparable selection of enchanting celebrations and treasured experiences shared with those that matter most, at The Palace Downtown Dubai. Whether you desire to commemorate the season with colleagues at an extravagant event, toast to good tidings amongst dear ones at an intimate culinary gathering, or ring in the New Year like Kings and Queens with The Palace's royal celebrations, this venue offers all you need to create phenomenal festive memories to last a lifetime.



## *Festive high tea at Al Bayt*

Presenting just the perfect selection of teas to get you into the holiday spirit. Sip on bright, tangy red and white infusions expertly crafted by Al Bayt's Tea Sommelier, enhanced by the warmth of a special buffet spread of sweet and savoury treats and exquisite desserts. Embrace the spirit of the most joyous time of the year by dining al fresco on the terrace overlooking the Burj Khalifa, complemented by the melodies of a live violinist and harpist. Plus, there'll be gingerbread house making available for take away.

**Date:** Through the month of December every Wednesday, Friday and Saturday, along with December 24, 25 and 26, 2016.

**Time:** 2pm to 6pm

**Price:** Dhs160 per person inclusive of afternoon tea buffet and infusions. Dhs190 on December 24, 25 and 26, 2016.

## *Festive day brunch at Ewaan*

Mark your seasonal merrymaking with a cheerful brunch experience at Ewaan. Tuck into an exquisite gourmet brunch featuring traditional and contemporary cuisine and fine beverages, all complemented by the tunes of the live band. Offering both indoor and alfresco dining, relax to the smooth sounds of a live band, while the little ones are entertained with gingerbread house making and a visit from a special guest from the North Pole.

**Date:** December 25, 2016

**Time:** 1pm to 4:30pm

**Price:** Dhs550 per person, including soft beverages; Dhs700 per person, including house beverages; Dhs850 per person, including premium bubbly and house beverages. Children aged 6-11 years receive a 50% discount. Children aged 5 and below dine with compliments.

## *New Year's Eve Feast at Ewaan and Ewaan Lounge*

Welcome the New Year in ultimate style at Ewaan or Ewaan Lounge with a lavish buffet and free flowing premium bubbly enjoyed against spectacular views of the world-class Burj Khalifa. There's extravagant live food stations and an array of exquisite seafood and international dishes to appease all palates. Soak in the views as the live band sets the mood, and the dancing fountain and firework display dazzles and mesmerises - every moment will become an unforgettable memory.

**Date:** December 31, 2016

**Time:** 8pm to 3am

**Price:** Packages starting from Dhs1,800 to Dhs3,500 per person. Children between the age of 6 to 11 dine at 50% discount. Children aged 5 and below dine with compliments.

## *An elegant New Year at FAI*

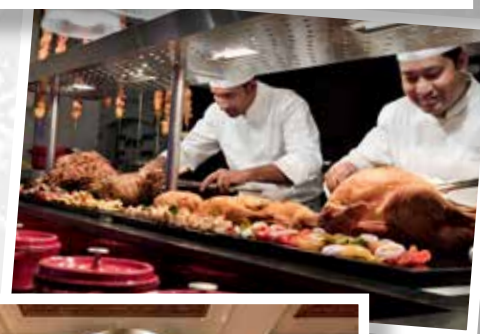
Enjoy a more intimate New Year. Gather with friends amidst the verdant gardens of The Palace Downtown Dubai at the elegant FAI cocktail lounge. As midnight strikes, sip on free flowing premium bubbly and admire the spectacular fountain show at the heart of vibrant Dubai.

*\* Only available for adults over the age of 21 years.*

**Date:** December 31, 2016

**Time:** 8pm to 3am

**Price:** Starting from Dhs1,000 per person.




## THE PALACE

DOWNTOWN DUBAI

Managed by The Address Hotels + Resorts





# SWEET CHRISTMAS AND A HAPPY NEW YEAR



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## LATINO RESTAURANT



P&C BY SERGI AROLA,  
SHANGRI-LA QARYAT AL BERI

WINNER

### FINALISTS

CASA DE TAPAS,  
DUBAI CREEK, GOLF AND YACHT CLUB

COYA DUBAI,  
FOUR SEASONS

FREVO,  
FAIRMONT THE PALM

P&C BY SERGI AROLA,  
SHANGRI-LA QARYAT AL BERI, ABU DHABI

TORO TORO,  
GROSVENOR HOUSE

## FRENCH RESTAURANT



BRASSERIE QUARTIER,  
THE ST. REGIS DUBAI

WINNER

### FINALISTS

BISTROT BAGATELLE

BORDEAUX,  
SHANGRI LA DUBAI

BRASSERIE QUARTIER,  
THE ST. REGIS DUBAI

REFLETS PAR PIERRE GAGNAIRE,  
INTERCONTINENTAL FESTIVAL CITY

TRAITEUR,  
PARK HYATT DUBAI

## ITALIAN RESTAURANT



POSITANO, JW MARRIOTT  
MARQUIS DUBAI

WINNER

### FINALISTS

CASA MIA,  
LE MERIDIEN DUBAI

POSITANO,  
JW MARRIOTT MARQUIS DUBAI

ROSSO,  
AMWAJ ROTANA

SABELLA'S,  
KEMPINSKI AJMAN

THE ARTISAN  
BY ENOTECA PINCHIORRI



## ASIAN RESTAURANT



ASIA ASIA

WINNER

### FINALISTS

OKKU

ASIA ASIA

PLAY RESTAURANT & LOUNGE

ZHENG HE'S,  
JUMEIRAH MINA A'SALAM

ZUMA

## INDIAN RESTAURANT



TRESIND

WINNER

### FINALISTS

ANANTA,  
THE OBEROI

JUNOON

RANG MAHAL BY ATUL KOCHHAR,  
JW MARRIOTT MARQUIS DUBAI

THE BOMBAY BRASSERIE,  
TAJ DUBAI

TRESIND

## MIDDLE EASTERN RESTAURANT



BOUBOUFFE LEBANESE  
BRASSERIE

WINNER

### FINALISTS

ABD EL WAHAB,  
PIER 7

BOUBOUFFE LEBANESE BRASSERIE

EWAAN,  
THE PALACE DOWNTOWN

QBARA

REEM AL BAWADI

## DINING EXPERIENCE



NOIRE, FAIRMONT DUBAI

WINNER

### FINALISTS

ENIGMA,  
PALAZZO VERSACE  
HARD ROCK CAFÉ

NOIRE,  
FAIRMONT DUBAI

THE ACT,  
SHANGRI-LA DUBAI

THEATRE BY RHODES AT VOX CINEMA

## FINE DINING RESTAURANT



BISTROT BAGATELLE

WINNER

### FINALISTS

BISTROT BAGATELLE

PIER CHIC,  
JUMEIRAH AL QASR

PLAY RESTAURANT & LOUNGE

REFLETS PAR PIERRE GAGNAIRE,  
INTERCONTINENTAL FESTIVAL CITY

SOCIAL BY HEINZ BECK  
WALDORF ASTORIA, PALM JUMEIRAH



## NEW RESTAURANT, UAE



WESLODGE SALOON, JW  
MARRIOTT MARQUIS DUBAI

WINNER

### FINALISTS

ENIGMA,  
PALAZZO VERSACE

INDIE

TAMBA

THE ARTISAN BY ENOTECA PINCHIORRI

WESLODGE SALOON,  
JW MARRIOTT MARQUIS DUBAI

## RESTAURANT OF THE YEAR, DOHA



SPICE MARKET,  
W HOTEL DOHA

WINNER

### FINALISTS

IDAM BY ALAIN DUCASSE

MARKET BY JEAN-GEORGES,  
W HOTEL DOHA

NOBU,  
FOUR SEASONS DOHA

SPICE MARKET,

TORO TORO,  
KEMPINSKI THE PEARL DOHA

## RESTAURANT OF THE YEAR, ABU DHABI



P&C BY SERGI AROLA, SHANGRI-LA,  
QARYAT AL BERI

WINNER

### FINALISTS

BORDEAUX,  
SHANGRI-LA, QARYAT AL BERI, ABU DHABI

CATCH

CIRCO,  
INTERCONTINENTAL ABU DHABI

IRIS

P&C BY SERGI AROLA,  
SHANGRI-LA, QARYAT AL BERI

## RESTAURANT OF THE YEAR, DUBAI



MARINA SOCIAL, INTERCONTINENTAL  
DUBAI MARINA

WINNER

### FINALISTS

BISTROT BAGATELLE,  
FAIRMONT DUBAI

COYA DUBAI,  
THE PORTSMOUTH GROUP

MARINA SOCIAL,  
INTERCONTINENTAL DUBAI MARINA

RANG MAHAL BY ATUL KOCHHAR  
JW MARRIOTT MARQUIS

REFLETS PAR PIERRE GAGNAIRE,  
INTERCONTINENTAL FESTIVAL CITY





## FOOD HOTSPOT

### FINALISTS

BOX PARK  
CITY WALK DUBAI  
DUBAI MALL  
MADINAT JUMEIRAH  
**THE WALK, JBR - WINNER!**

## FOOD DELIVERY APP

### FINALISTS

DELIVEROO  
FOODONCLICK  
MAKEMYMEAL.AE  
**TALABAT - WINNER!**  
ZOMATO

## HEALTHY EATING RESTAURANT

### FINALISTS

BAKER & SPICE  
BESTRO BY GALERIES LAFAYETTE  
COMPTOIR 102  
GOURMET BY KCAL, LE MERIDIEN MINA  
SEYAH BEACH RESORT  
**THE FARM, AL BARARI - WINNER!**

## BRUNCH

### FINALISTS

**YALUMBA, LE MERIDIEN DUBAI - WINNER!**  
ZHENG HE'S, JUMEIRAH MINA A'SALAM  
FORK & CORK AT CRESCENDO, ANANTARA THE PALM  
PRIME68 STEAKHOUSE, JW MARRIOTT MARQUIS  
STREET BRUNCH, THE OBEROI

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3 to 6



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EVERY  
FRIDAY  
1 PM TILL 4 PM



LIVE STATIONS  
FROM OUR 13  
RESTAURANTS  
AND BARS



AED 250  
inclusive of soft drinks and juices  
AED 350  
inclusive of house beverages  
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THE MOST FUN  
BRUNCH IN  
DUBAI

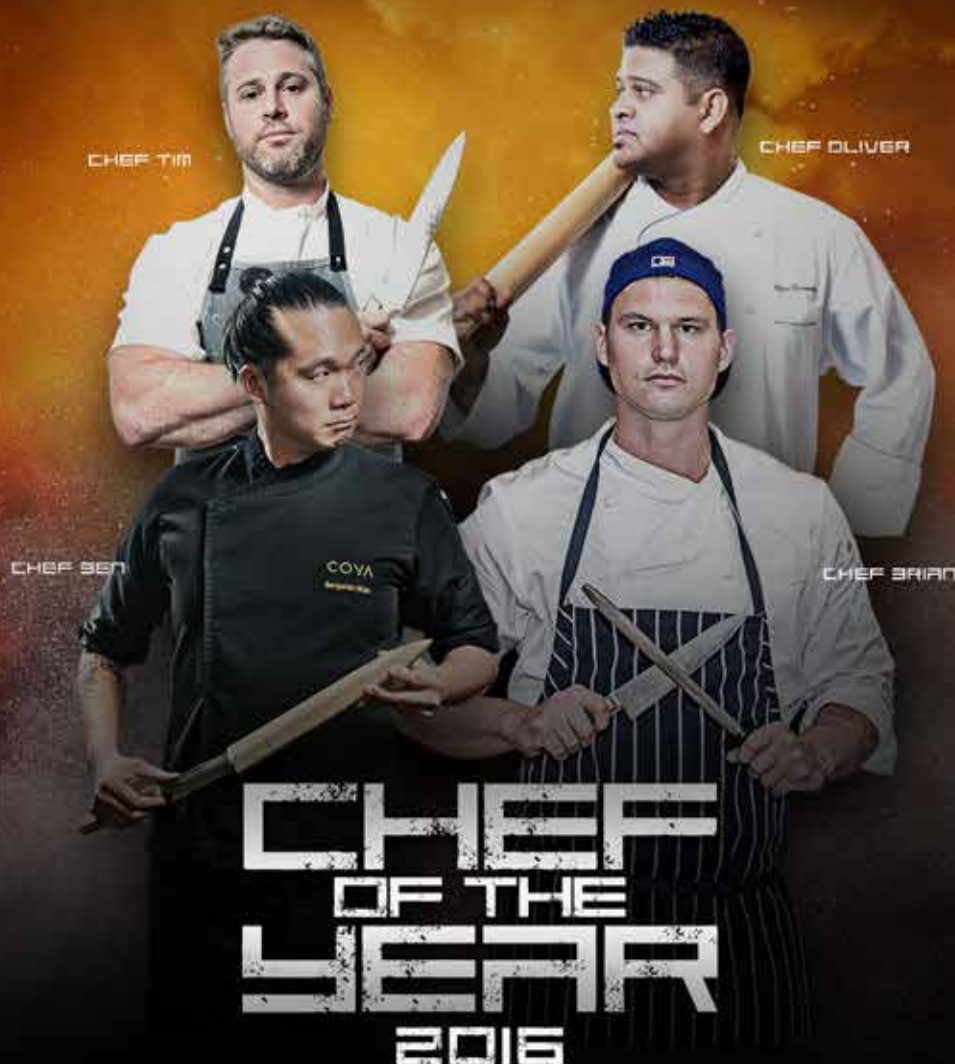


LARGEST  
VARIETY  
OF HOPS



BRUNCH THIS  
DECEMBER  
TO WIN  
2 TICKETS  
TO EUROPE!  
 SWISS





Four of the region's chefs, as voted by *BBC Good Food Middle East* readership, battled it out in a mystery box cooking competition last month at The Emirates Academy of Hospitality Management, to earn the title 'Chef of the Year 2016' and a three-night stay at the 5-star Outrigger Laguna Phuket Beach Resort in Thailand.

### MEET OUR FINALISTS!

**OLIVER FERNANDES**

*Rhodes Twenty10*

**BRIAN VOELZING**

*The Hide*

WINNER

**BENJAMIN WAN**

*Coya*

**TIMOTHY NEWTON**

*Bistro Bagatelle*

With two and a half hours to produce a gourmet starter, main and dessert each, the chefs were equipped with a pantry full of essential ingredients, in addition to a mystery box full of produce, of which they were required to use a minimum of two items per course from the box.

Going head-to-head, the chefs were given 30 minutes of menu planning, before cracking on with their starters, which were due up one hour into the cook-off, then 45 minutes later their mains, and finally 45 minutes after, their desserts.

Served to a panel of industry experts, including Michael Kitts, Director of Culinary Arts at The Emirates Academy, last year's competition winner Darren Velvick, Chef Patron at The Croft, plus Wael Jamil, General Manager, HORECA Trade, the dishes were judged on: technique, use of ingredients, presentation, creativity, and taste.

To level the playing field, all judging for this competition was done blindly, and chefs were given a number for the judges to identify them with. Up against the clock, in a new kitchen and mystery ingredients, the chefs took on quite a challenge!

After tough deliberation, the judges came to a final decision – revealing Chef Benjamin Wan as *BBC Good Food Middle East's* Chef of the Year 2016 competition winner!





“It’s an honour to be in the top four and to have been voted for by the people of Dubai”

**BENJAMIN WAN**



“I’ve been in Dubai six years and watch the competition every year, so it’s an honour to be a part of it this year”

**TIMOTHY NEWTON**





“It was a great challenge! A lot of the mystery box ingredients didn’t fit with my original ideas, so it was tough for me to come up with a menu – but it was a fun experience!”

**OLIVER FERNANDES**

“It was a lot of fun and a good challenge, we were all given the same ingredients to work with and that’s part of the fun”

**BRIAN VOELZING**





## Here's what the judges thought...



"Overall, really fantastic! It's a big thing to do something like this in a new environment. Some were better than others, but with the great products that they were given, it all came down to the chefs."

**MICHAEL KITTS**

.....



"The competition was great – it was very competitive. The dishes were all unique and different!"

**WAEEL JAMIL**

.....



"The winner provided some very well-balanced dishes. The standard across the board was very, very high."

**DARREN VELVICK**

## WITH THANKS TO

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Venue Partner



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Organiser





Come and chill out by the pool or indoors in the casual chic atmosphere of 3in1 at the legendary Urban Picnic. Tuck into delicious gourmet goodies, including sizzling meat straight from the barbeque, washed down with a selection of craft hops and grape, accompanied by groovy tunes from our resident DJ.

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**VIDA**  
DOWNTOWN DUBAI



# HAPPY HOLIDAYS

AT JW MARRIOTT MARQUIS HOTEL DUBAI

*For a festive season to remember, head to JW Marriott Marquis Hotel Dubai where you'll find culinary delights for the whole family, paired with breathtaking views over the city.*



JW MARRIOTT  
MARQUIS  
DUBAI



For more information or to make a booking, please contact via: Phone: 04-4143000 | E-mail: [jwmmrr@marriott.com](mailto:jwmmrr@marriott.com)





### Festive Wanderlust Brunch

JW Marriott Marquis Hotel has launched its biggest Festive brunch yet – the Wanderlust Brunch at Garden restaurant. The unmissable brunch is a one-stop culinary journey around the world. With more than 10 live stations and over 365 dishes, this food odyssey will satisfy even the most discerning foodies. Embrace your inner wanderlust and embark on this epicurean adventure in a festive environment.

**Price:** Dhs395 per person, including house beverages and spirits

**Date:** December 25, 2016

**Time:** 1pm to 4pm

### Christmas Day Brunch at Prime68

Start your Christmas day in style with a festive à la carte brunch at Prime68 while enjoying the finest cuts, grape, bubbly and panoramic views of the city from the world's tallest hotel. Beef truffle salami, signature crab cakes, Jospier oven grilled tenderloin from the carvery cart are some of the menu highlights, not to mention an oyster station and the festive dessert options which include mini stollens, whoopie pies, hot chocolate shooters, egg nog and Christmas plum pudding.

**Price:** Dhs650 per person, including house beverages

**Date:** December 25, 2016

**Time:** 12.30pm to 4pm



### Turkey Takeaway from La Farine Café & Bakery

Enjoy a traditional turkey prepared by a team of talented chefs from La Farine Café & Bakery, served with all the trimmings including apple, celery and chestnut stuffing, market vegetables, mashed potatoes, roasted maple-glazed carrot and turnip, with cranberry sauce and turkey gravy.

**Price:** Serves 10 to 12 guests, starting from Dhs750.

*\* Customers are required to pay in advance at La Farine Café & Bakery or provide a credit card guarantee through restaurant reservations.*

*\* Order must be made a minimum of 48 hours in advance. Customers are required to collect the turkey themselves, as delivery is not provided.*



### Life-size gingerbread house and festive market at La Farine Café & Bakery

The impressive gingerbread house, made using 600kg of flour, 500kg of honey, 150kg of sugar, 30 litres of milk, 60kg of spices, 250kg of icing sugar, 150 litres of egg and 5 litres of lemon juice, makes for serious eye-candy.

Discover the atmospheric festive market, where guests can enjoy exquisite cakes made by the acclaimed cake artist, a roasted chestnut cart, hot toddies, mulled wine and more. Guests can even purchase festive hampers to take home or give away as gifts.

**Date:** December 4 – 26 December, 2016

**Time:** From 10am to 10pm

### SPARKLING CELEBRATIONS ON NEW YEAR'S EVE

Create a truly memorable New Year with splendid festive celebrations at the World's Tallest Hotel, JW Marriott Marquis Dubai. Delight in sublime cuisine, breathtaking views and family fun. Take home a mouthwatering festive hamper and marvel at the spectacular fireworks extravaganza that will light up the sky on New Year's Eve. Embrace the celebrations this festive season with JW Marriott Marquis Dubai.



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**goodfood**  
Middle East



# FOOD FOR FRIENDS Festive lights

Want to treat your friends – and yourself – without overindulging? Try this vibrant, healthy menu of sharing dips and mains

*recipes* JENNIFER JOYCE *photographs* STUART OVENDEN



Cranberry sea breeze  
punch, p58





## Menu for 6-8

Cranberry sea breeze punch

Baba ganoush & sesame crackers

Sweet potato and kale crisps  
with garlicky dip

Turkish lamb flatbread

Chicken & kumquat salad

Cauliflower cakes  
with green yogurt sauce

### Cranberry sea breeze punch

*Get the party started with this refreshing punch. Making fruit ice cubes stops the cranberries from sinking to the bottom of the glass – clever!*

**SERVES 8** **PREP** 10 mins plus 3 hrs freezing **NO COOK** !

100g fresh or frozen cranberries  
1 litre cranberry juice  
500ml vodka  
400ml grapefruit juice  
2 limes, cut into round slices  
ice

**1** Using two ice cube trays, put one or two cranberries in each square, fill with water and freeze until solid. *Can be done a week ahead.*

**2** Pour the cranberry juice, vodka and grapefruit juice into a punch bowl or large pouring jug and add the lime slices. Add some ice and half the cranberry ice cubes. Divide the remaining cranberry ice cubes between the glasses, then pour in the punch.

**GOOD TO KNOW** vegan • gluten free

**PER SERVING** 237 kcals • fat none • saturates none • carbs 21g • sugars 20g • fibre 1g • protein 1g • salt none



### CHRISTMAS MOMENTS

Don't forget the drivers! Replace the vodka in our cranberry sea breeze punch with ginger ale for a spicy mocktail.

### Turkish lamb flatbread

*Some lamb mince can be very fatty, so here we've blitzed trimmed leg steaks in a food processor, resulting in a better taste and lower fat.*

**SERVES 6-8** **PREP** 45 mins plus at least 2 hrs proving **COOK** 25 mins **MORE EFFORT**

1 tsp dried yeast  
400g plain flour, plus extra for dusting  
1 tsp salt  
a little oil  
semolina, for dusting  
**For the spicy lamb topping**  
500g lean lamb leg meat, finely chopped (or lean mince)  
1 tbsp olive oil  
1 onion, finely chopped  
2 garlic cloves, finely chopped  
2 tsp Turkish chilli flakes (see tip, right) or 1 tsp chilli flakes  
2 tsp each ground cumin and cinnamon  
4 tbsp tomato purée  
400g can plum tomatoes, drained  
4 tbsp pomegranate molasses, plus extra for drizzling  
2 small red onions, thinly sliced into half moons  
50g pine nuts  
100g feta, crumbled  
2 tbsp chopped flat-leaf parsley  
50g pomegranate seeds

**1** Mix the yeast and 250ml warm water in a small bowl, and leave to stand for 5-10 mins until foamy – this means the yeast is working. Put the flour and salt in a large mixing bowl (or use a tabletop mixer fitted with a dough hook and set at a low speed). Add the yeast mixture and mix by hand or machine until the dough comes together into a ball. If the mixture is too sticky to form a ball, add 2 tbsp flour and mix again. Knead for 12 mins by hand, or 8-10 mins on a high speed in the mixer, until smooth, then put in a lightly oiled bowl. Turn to coat the dough in the oil, cover with cling film and leave in a warm place for 2-4 hrs until doubled in size. (You can also put it in the fridge overnight, punch down and let it rise again at room temperature.)

**2** Heat the oven to 240C/220C/gas 9. Put a baking sheet or pizza stone on the middle shelf. If you're using lamb leg meat, blitz it in a food processor until it's finely minced. Heat the olive oil in a large frying pan over a medium-high heat until hot. Add the onion and garlic, and cook for 10 mins until golden. Add the lamb and cook for 5 mins or until brown, breaking up any lumps with a spoon, then pour off any excess oil. Add the spices, some seasoning, tomato purée, tomatoes and the pomegranate molasses, and cook

for 5 mins more, mixing everything together well and breaking down the tomatoes with a spoon. Remove from the heat and leave to cool completely. *Can be done one or two days ahead.*

**3** Roll out the dough on a floured surface into a large rectangle about 30 x 40cm. Sprinkle 1 tsp or so of the semolina on a baking sheet. Put the dough on top and make sure it can move around. Add the spicy lamb first, then top with the red onions, pine nuts and feta. Slide onto the heated baking sheet or pizza stone and cook for 10-15 mins until crisp on the bottom.

**4** Remove and drizzle with a little extra pomegranate molasses, then scatter over the parsley and pomegranate seeds. Transfer to a large board and cut into diamonds to serve.

**GOOD TO KNOW** 1 of 5-a-day

**PER SERVING** (8) 433 kcals • fat 14g • saturates 4g • carbs 52g • sugars 12g • fibre 5g • protein 23g • salt 1.4g

**TIP** Turkish chilli flakes, also known as Aleppo pepper or pul biber, are produced in Syria and southern Turkey. A coarsely ground paprika, they have a sweet, slightly fruity flavour and are milder than regular chilli flakes.









## Cauliflower cakes with green yogurt sauce

*The taste of cauliflower shines through in these baked vegetable cakes. You could fry them, but baking uses much less oil.*

*To make the dipping sauce vegetarian, swap the anchovy for a crushed garlic clove, and choose a vegetarian brand of Worcestershire sauce.*

**SERVES** 6-8 **PREP** 25 mins  
plus at least 1 hr chilling  
**COOK** 25 mins **EASY**

1 small cauliflower (600g), trimmed and finely chopped  
1 garlic clove, crushed  
4 spring onions, finely sliced  
1 red chilli, deseeded and chopped  
75g parmesan (or vegetarian alternative), grated  
1 lemon, zested (save the juice for the sauce)  
150g fresh brown breadcrumbs, toasted  
4 tbsp plain flour  
1 egg, beaten  
olive oil spray, for baking  
rocket salad, to serve  
**For the sauce**  
1 anchovy, rinsed and finely chopped  
3 tbsp low-fat mayonnaise  
200g Greek yogurt  
½ small pack flat-leaf parsley  
2 tsp Worcestershire sauce  
lemon juice (from above)

**1** Heat oven to 220C/200C fan/gas 7. Boil the cauliflower in salted water for 5 mins until soft. Drain, put back in the pan to steam off the excess water, then tip into a bowl to cool. Add the garlic, spring onions, chilli, parmesan, lemon zest, 50g of the toasted breadcrumbs, the flour, egg, and some seasoning. Shape into 16 cakes, then roll in the remaining breadcrumbs. Put on a plate and chill for at least 1 hr, or overnight, before cooking.

**2** To make the sauce, put all the ingredients in a food processor or blender. Add some seasoning and blend until smooth. Pour into a serving bowl and set aside. *Can be made a day ahead.*

**3** Liberally spray a large baking sheet with the oil. Put the cauliflower cakes on top and spray well again. Bake for 25 mins until golden and crisp. Serve with the sauce and some rocket salad.

**GOOD TO KNOW** 1 of 5-a-day  
**PER SERVING** (8) 227 kcal • fat 11g • saturates 4g • carbs 20g • sugars 4g • fibre 3g • protein 10g • salt 0.5g





### Baba ganoush & sesame crackers

*Aubergine takes on an intense smoky flavour when blackened over a flame.*

*If you save a bit of the burnt skin and purée it with the aubergines, it adds another level of smokiness.*

**SERVES 6-8 PREP 25 mins**  
**COOK 30 mins EASY V**

4 aubergines  
1 garlic clove, crushed  
1 lemon, juiced  
2 tbsp mint leaves  
1 tsp ground coriander

½ tsp cumin seeds  
1 tbsp extra virgin olive oil  
2 tbsp Greek yogurt  
2 tsp Turkish chilli flakes (see tip, p58) or 1 tsp chilli flakes

#### For the crackers

6 large pitta breads  
3 tbsp extra virgin olive oil  
2 tbsp dukkah spice mix  
1 tbsp sumac  
1 tbsp black sesame seeds

**1** To char the aubergines, use a barbecue, grill on its highest setting, or cook directly on the hob. Prick the aubergines all over with a fork and grill until charred. This will take about

10 mins over an open flame or 20 mins under the grill – remember to turn them halfway. Remove and put in a sieve to drain any excess water for 10 mins.

**2** Heat oven to 220C/200C fan/gas 7. Use scissors to cut through the seam of the pittas, gently separate the two pieces and cut into triangles. Spread out on a large baking tray, or two smaller ones. Drizzle the oil over, and sprinkle with salt, the spices and seeds. Bake for 10-12 mins until golden, swapping the trays halfway through. Remove and leave to

cool. Will keep for up to two days in an airtight container.

**3** Put the aubergine flesh in a food processor or blender, adding two to three pieces of the charred skin too. Add the garlic to the aubergines along with the lemon, mint, coriander, cumin, oil, yogurt and some seasoning. Blend until smooth, scrape into a serving dish, cover and chill in the fridge. Will keep for two days. Just before serving, sprinkle with the chilli flakes.

**GOOD TO KNOW** fibre • 1 of 5-a-day  
**PER SERVING (8)** 308 kcal • fat 9g • saturates 2g • carbs 42g • sugars 6g • fibre 7g • protein 10g • salt 1.4g





## Chicken & kumquat salad

*This is super zingy and fresh. Use finely chopped lemon peel if you can't find kumquats.*

**SERVES** 6-8 **PREP** 20 mins

**COOK** 20 mins plus poaching **EASY** 🍴

3 chicken breasts  
 2 large slices sourdough bread, cut into cubes  
 200g Tenderstem broccoli, cut into small pieces  
 10 kumquats, thinly sliced and seeds removed (see tip, right)  
 10 radishes, cut into quarters  
 1 small red onion, thinly sliced into half moons  
 100g feta, crumbled  
 50g toasted almonds with skins, roughly chopped  
 small pack chives, snipped

### For the dressing

4 tbsp light olive oil or groundnut oil  
 1 tsp golden caster sugar  
 1 lemon, zested and juiced  
 1 tsp English mustard powder  
 3 tbsp white wine vinegar  
 2 tsp poppy seeds

**1** Bring two pans of water to the boil. Add the chicken breasts to one and cook for 2 mins. Turn off the heat, put a lid on top and leave to sit for 30 mins. Put the broccoli pieces in the other pan, cook for 2 mins, then drain and transfer immediately to a bowl of cold water. This will help it to retain its colour and bite.

**2** While the chicken is poaching, heat oven to 200C/180C fan/gas 6. Put the bread cubes on a baking tray and cook for 10-12 mins until golden, then remove and leave to cool. *Can be made a day ahead and stored in a container.*

**3** Put the dressing ingredients with 1 tsp salt in a jar with a lid. Shake well and set aside. *Can be made a day ahead.* Put the kumquats, broccoli, radishes, onion, feta, almonds and chives into a serving bowl.

**4** When the chicken is done, remove from the water, leave to cool for 5 mins, then shred into chunky pieces and add to the salad. Just before serving, pour the dressing over and mix well.

**GOOD TO KNOW** folate • vit c • 1 of 5-a-day

**PER SERVING** (8) 259 kcals • fat 13g • saturates 3g • carbs 15g • sugars 5g • fibre 3g • protein 18g • salt 1.3g







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### Sweet potato and kale crisps with garlicky dip

*Baked at a low temperature, thin vegetable slices become healthy crisps. You may need to cook them in batches if your oven isn't big enough. A mandolin is ideal to get the right thickness for the sweet potato – 0.25cm is good, but no thinner, otherwise they burn.*

**SERVES 6-8** **PREP 15 mins**  
**COOK 50 mins** **EASY** **V**

2 medium sweet potatoes  
3 tbsp olive oil  
100g curly kale  
2 tbsp dukkah spice mix

#### For the dip

200ml Greek yogurt  
1 tbsp lemon juice  
2 tsp sumac  
½ garlic clove, crushed

- 1** Heat oven to 150C/130C fan/gas 2. Keep the peel on the sweet potatoes and thinly slice lengthways on a mandolin or with a sharp knife, to about 0.25cm thickness. Toss them in a bowl with ½ tbsp olive oil, coating them on all sides, then tip onto a large baking tray (or divide between two trays) lined with baking parchment.
- 2** Chop the kale into large pieces. Rub well with the remaining oil in

the same bowl you used for the sweet potato. Tip onto another large baking tray and sprinkle with 1 tbsp of the dukkah spice mix. Bake the potatoes and kale for 20 mins, then remove the kale. Bake the sweet potatoes for another 30 mins. Sprinkle both with salt and put on a large serving plate. Best eaten on the day.

**3** In a small bowl, mix all the dip ingredients with some seasoning and the remaining dukkah, then chill until ready to serve. *Can be made a day ahead.*

**GOOD TO KNOW** gluten free

**PER SERVING (8)** 146 kcal • fat 7g • saturates 2g • carbs 15g • sugars 7g • fibre 3g • protein 3g • salt 0.1g



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## THE BIG DAY

# Cook lunch like a pro



This year we've created the ultimate get-ahead Christmas lunch, adapting the techniques that chefs use to make it easier to cook for a crowd. With a make-ahead starter and a dry-brining technique to give your turkey maximum flavour, you'll have everything under control. Merry Christmas from all of us!

*recipes* THE GOOD FOOD TEAM *photographs* TOM REGISTER





Brined roast turkey  
crown & confit legs, p70





Ham hock & pistachio roll, p72





Make-ahead prosecco & wild mushroom gravy, p72



Brined roast turkey crown & confit legs, p70



Crispy traybake stuffing, p70



Crunchy confit roast potatoes, p70





## Brined roast turkey crown & confit legs

*Always wanted to know how the pros get their turkey breast so succulent, while the leg meat falls off the bone? Dry-brining the meat tenderises and adds lots of flavour, and roasting the crown separately means you don't overcook the breast so it stays juicy.*

**SERVES 8-10 PREP 30 mins**  
plus overnight brining and chilling  
**COOK 5 hrs 30 mins MORE EFFORT**

5kg turkey, legs and thighs removed, wings cut from the breast (ask your butcher to chop the neck and backbone into pieces for the gravy)  
500g duck or goose fat  
2 bay leaves  
2 thyme sprigs  
2 sage sprigs  
1 onion, quartered  
50g butter, softened  
**For the dry brine**  
160g flaky sea salt  
1 tbsp black peppercorns, toasted  
6 bay leaves, crumpled up  
6 sage leaves, finely chopped  
2 tbsp light soft brown sugar  
4 tbsp lemon zest (about 6 lemons)  
4 tbsp orange zest (about 4 oranges)

**1** Up to four days before, make the brine by combining the salt, peppercorns, bay, sage and sugar using a pestle and mortar, or crush with the end of a rolling pin in a bowl. Stir through both zests and spoon roughly  $\frac{1}{3}$  into a large resealable bag and the rest in another bag to chill.  
**2** Put the turkey legs and wings in the bag with  $\frac{1}{3}$  of the brine and shake well to coat the skin, then leave overnight in the fridge.

**3** The next day, heat oven to 120C/100C fan/gas 1. Rinse the brine from the legs and wings and pat dry. Put the duck fat in a roasting tin, melt in the oven for 5 mins, then add the turkey pieces (they should be submerged in the fat). Cook in the middle of the oven for about 4 hrs or until the legs are tender. Leave to cool, then cover and chill overnight, or up to three days.

**4** On Christmas Eve, cover the turkey crown in the remaining dry brine and chill in the fridge overnight.

**5** In the morning, take the crown out the fridge 1 hr before roasting, rinse off the brine and pat dry with kitchen paper. Take the confit legs, thighs and wings out the fridge and leave to come to room temperature so they are easily released from the fat. Take out and put on a baking tray ready to reheat later. Strain the fat and set aside ready to cook the potatoes.

**6** Heat oven to 190C/170C fan/gas 5 and line a large shallow roasting tin with foil. Set a wire rack on top, scatter the herbs and onion across and sit the crown on top. Rub the butter all over the skin and season well. Roast, uncovered, for 40 mins, then cover with foil and cook for another 30 mins. Remove the foil, and cook for a final 15-20 mins. To test if the turkey is cooked, insert a skewer into the thickest part of the breast – the juices should run clear. Transfer to a platter, cover with foil and leave to rest for at least 30 mins.

**7** Meanwhile, reheat the confit legs and wings in the oven for 30 mins or until the skin has crisped up. Add to the platter with the crown and carve.

**GOOD TO KNOW** iron • gluten free

**PER SERVING (10)** 645 kcs • fat 31g • saturates 10g • carbs 2g • sugars 1g • fibre none • protein 90g • salt 2.3g

## Crispy traybake stuffing

*If your favourite part of the stuffing is the crispy bits, you'll love this recipe. It can be prepped up to two days in advance, then baked on the day.*

**SERVES 8-10 PREP 10 mins**  
**COOK 30-35 mins EASY** ✨

2 tbsp butter  
2 onions, halved and sliced  
1 Bramley apple, peeled, cored and diced  
2 x 400g packs Cumberland sausages, skins removed  
small pack sage leaves, chopped, a few whole leaves reserved to serve  
100g breadcrumbs  
100g cooked chestnuts, roughly chopped

**1** Heat the butter in a large, non-stick pan over a medium heat and cook the onions for 10 mins until softened. Add the apple, cook for 2-3 mins more, then set aside.

**2** Tip the sausage meat into a large bowl, and combine with the onion and apple mixture, all the other ingredients and some seasoning. Use your hands to mix everything really well. *Can be kept in the fridge up to two days before baking.*

**3** While the turkey crown is resting, spread the stuffing into a large shallow roasting tin and cook in the oven with the turkey legs for 30-35 mins until the top has formed a crust. Serve immediately with the reserved sage leaves scattered over.

**PER SERVING (10)** 343 kcs • fat 23g • saturates 9g • carbs 21g • sugars 5g • fibre 3g • protein 11g • salt 1.1g

## Crunchy confit roast potatoes

*Restaurant chefs come up with savvy ways to reuse ingredients so there is less waste. The duck fat used for the turkey confit will crisp up your roasties brilliantly.*

**SERVES 8-10 PREP 15 mins plus**  
overnight chilling  
**COOK 1 hr 35 mins EASY** ✨

2kg floury potatoes (we used Maris Piper), cut into chunks

200g duck or goose fat (reserved from the confit turkey), above flaky sea salt

**1** On Christmas Eve (see tip, opposite), put the potatoes in a large saucepan and cover with cold salted water. Bring to the boil, reduce the heat to a simmer and cook for 2-3 mins until slightly tender. Drain and give them a good shake in the colander. Tip into a large roasting tin lined with baking parchment and leave, uncovered, in the fridge overnight.

**2** When the turkey crown goes in, put the duck fat in your largest roasting tin and heat in the oven. After 10 mins, transfer your cold potatoes to the hot duck fat – you should hear them sizzle as they hit the tin. Toss to coat in the fat and season well with flaky sea salt, then spread them in a single layer so they crisp up better. Roast for about 1 hr 30 mins, turning a few times, to evenly brown. Serve immediately.

**GOOD TO KNOW** gluten free

**PER SERVING (10)** 335 kcs • fat 20g • saturates 7g • carbs 33g • sugars 1g • fibre 3g • protein 3g • salt 0.3g





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### CHRISTMAS MOMENTS

On the big day, add a special touch to your table with homemade name holders. Spray pine cones gold and attach a name card to each one.

## Ham hock & pistachio roll

*Here is the classic French ham hock terrine, transformed into a modern make-ahead starter – and you don't need a special tin for it.*

*Puffed pork crackling is a delicious but quite complicated way to garnish a pork dish so swap it for a pack of good old pork scratchings, which add the same texture and meatiness.*

**SERVES 8-10 PREP 1 hr**

**COOK 4 hrs MORE EFFORT** ✨🔪

### For the roll

- 2 smoked ham hocks (about 3kg in total)
  - 2 carrots, roughly chopped
  - 1 onion, roughly chopped
  - 1 leek top, if you have it, roughly chopped (optional)
  - 2 celery sticks, roughly chopped
  - 2 bay leaves
  - 1 thyme sprig
  - 2 cloves
  - 1 allspice berry
  - 1 tbsp apple cider vinegar, plus a splash
  - small pack parsley, leaves chopped, stalks reserved
  - 80g shelled and toasted pistachios
- To serve**
- 2 Granny Smith apples
  - 1 shallot, thinly sliced into rings
  - 2 tbsp apple cider vinegar

40g bag pork scratchings, lightly crushed

100g bag watercress

### For the dressing

- 2 tbsp English mustard
- 2 tbsp apple cider vinegar
- 4 tbsp extra virgin rapeseed oil, plus extra for brushing (optional)

- 1 To make the roll, put the ham hocks in a large pan and add all the ingredients, except the chopped parsley (do add the stalks) and pistachios. Cover with cold water, bring to the boil and simmer gently for 3-4 hrs until the meat is very tender.
- 2 Remove the hocks from the liquid, reserving 100ml (save the rest to make a split pea or chunky vegetable soup), and leave them until just cool enough to handle – the hotter the ham, the easier it is to shred. If you have a pair of clean washing-up or food preparation gloves, it's easier to handle the hocks while they are hot. Take the meat off the bone and shred into another bowl, discarding any skin, large bits of fat, gristle or cartilage. Add the pistachios, chopped parsley and 100ml ham stock in with the ham, and add a drizzle more vinegar. Squish everything through your fingers to mix it a bit more.
- 3 Lay overlapping pieces of cling film on a clean work surface

the size of an A3 piece of paper. Pile the mixture along the bottom length of the cling film, leaving about 10cm free on each side. Roll the ham in the cling film into a large, tight sausage shape, piercing with a skewer once or twice to release any air, then put in the fridge overnight. *Can be made up to four days ahead.*

- 4 To make the dressing, tip the mustard into a bowl and slowly whisk in the vinegar, then the oil, to make an emulsion. Tip into a squeeze bottle if you have one. Using a small melon baller, scoop out balls of the apples, then tip into a bowl with the vinegar, add the shallot rings and leave for a few mins to pickle.
- 5 To serve, carve the ham roll on the diagonal, still in the cling film, into slices about 2cm thick. Peel off the cling film, put the slices on plates and brush with a little rapeseed oil if you want to make it shiny. Build a thin line of watercress along the other side of the plate and arrange three apple balls and some shallot rings along the watercress, then scatter with chunks of scratchings. Dot the plate with blobs of dressing and serve the rest on the side.

**PER SERVING (10)** 400 kcals • fat 27g • saturates 7g • carbs 2g • sugars 1g • fibre 1g • protein 37g • salt 4.8g

## Make-ahead prosecco & wild mushroom gravy

*No chef in their right mind would make gravy at the last minute, so do as they do and get ahead. Dried wild mushrooms add an earthy richness and are readily available. Tom Kerridge's trick is to add a splash of alcohol just before serving to intensify the flavour.*

**SERVES 8-10 PREP 40 mins**

**COOK 1 hr 10 mins MORE EFFORT** ✨🔪

- 2 tbsp sunflower oil
- 500g chicken wings, chopped into pieces (you can ask your butcher to do this for you)
- turkey backbone and neck, hacked into pieces
- 1 onion, finely chopped
- 2 carrots, cut into small chunks
- 2 celery sticks, cut into small chunks
- 2 bay leaves

- small bunch thyme
- 30g dried porcini
- pinch of golden caster sugar
- 100g plain flour
- 250ml prosecco, plus a splash (optional)
- 2 litres chicken stock (preferably fresh)
- squeeze of lemon

- 1 Heat the oil in a large shallow saucepan or flameproof casserole dish. When it's shimmering, add the wings and the turkey pieces, and spend a good 20 mins browning them well in the oil – sticky bits of meat in the pan will add flavour.
- 2 Tip in the vegetables, herbs and porcini, scatter over the sugar and stir everything in. Turn down the heat and brown the vegetables for another 10 mins. Stir in the flour, then pour in the prosecco and simmer down to a paste.

- 3 Stir in the stock and bring to the boil, scraping the bottom of the pan as you stir. Skim any scum off with a ladle and simmer steadily for 30 mins until thickened and reduced by about a third. Season to taste with salt and stir in a squeeze of lemon. Leave to cool slightly, then strain through a sieve into a container and chill. *Can be made three days ahead, or frozen for up to three months.*

- 4 On the day, simply reheat or pour into the turkey roasting tin and reheat with the roasting juices. If not serving to children, finish with a splash more prosecco just before serving, if you like.

**GOOD TO KNOW** low fat • good for you

**PER SERVING (8)** 175 kcals • fat 5g • saturates 1g • carbs 13g • sugars 3g • fibre 2g • protein 12g • salt 0.7g





Bread sauce, p76

Ruby cranberry sauce, p76



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Beetroot & squash  
Wellingtons with  
kale pesto





## Beetroot & squash Wellingtons with kale pesto

*These vegan Wellingtons can be made ahead and cooked from frozen – even meat-eaters will love them!*

**SERVES 6 PREP 40 mins plus at least 1 hr chilling COOK 1 hr 20 mins MORE EFFORT**

1 red onion, cut into 8 wedges  
250g raw beetroot, peeled and cut into small chunks  
1/2 butternut squash, peeled and cut into small chunks  
4 fat garlic cloves, unpeeled  
6 tbsp olive oil  
1 tbsp picked thyme leaves, plus extra for sprinkling  
1 tbsp sumac, plus extra for sprinkling  
250g pouch ready-to-eat Puy lentils  
180g pack whole cooked chestnuts, roughly chopped  
100g kale  
1/2 lemon, juiced  
2 x 320g packs ready-rolled puff pastry suitable for vegans (we used Jus-Rol)  
2 tbsp almond milk

**1** Heat oven to 190C/170C fan/gas 5. Toss the onion, beetroot, squash and garlic in a roasting tin with 2 tbsp olive oil, the thyme leaves, sumac and some seasoning. Roast for 45 mins until the vegetables are tender but still retain their shape, then stir in the lentils and half the chestnuts. Squeeze the garlic cloves from their skins, reserve half and squash the other two into the lentil mixture. Leave to cool completely.

**2** Bring a large pan of salted water to the boil, tip in the kale, cook for 1 min until wilted, then drain and run under cold water until cool. Squeeze all the water from the kale, then put it in the small bowl of a food processor along with the reserved garlic cloves, chestnuts, the lemon juice, olive oil and some seasoning. Blitz to a thick pesto, and season to taste.

**3** On a lightly floured surface, unravel the sheets of puff pastry. Cut each sheet into three widthways, spread one-third of the kale pesto along one half of the pastry, then divide the roasted veg and lentils between the pastry rectangles, heaping the mixture on top of the pesto and leaving one side free of filling so that it is easier to

roll. Brush all the borders with half the milk, fold over the ends, then carefully roll the pastry lengthways to completely encase the filling into a roll. Place on a baking tray lined with baking parchment and chill for at least 1 hr, or cover with cling film and leave overnight. *If freezing, cover and freeze on a lined baking tray for up to 3 months.*

**4** To bake from chilled, heat oven to 190C/170C fan/gas 3 and line a baking tray with parchment.

**5** Brush the top of each Wellington with a little milk and sprinkle with a little sumac, then bake for 30 mins from chilled or 45 mins from frozen until crisp and golden. Scatter over extra thyme and some flaky sea salt and serve.

**GOOD TO KNOW** vegan • fibre • vit c • 2 of 5-a-day  
**PER SERVING** 669 kcal • fat 38g • saturates 15g • carbs 63g • sugars 8g • fibre 8g • protein 13g • salt 1.5g

## Bread sauce

**SERVES 8 PREP 10 mins COOK 25 mins EASY**

1 large onion  
12 cloves  
2 fresh bay leaves  
4 black peppercorns  
500ml full-fat milk  
1 tsp wholemeal flour  
50g fresh breadcrumbs  
25g butter  
1 tsp freshly grated nutmeg  
100ml double cream

**1** Peel the onion and remove the root. Make 12 holes in the onion using a cocktail stick, and push the cloves into the holes.

**2** Place the onion in a medium saucepan with the bay leaves, peppercorns and milk. Heat gently for 20 mins until the onion is soft, then pour the milk through a sieve into a clean pan and discard the bay, onion and peppercorns.

**3** Heat the infused milk until just simmering, then add the flour, breadcrumbs, butter and nutmeg. Cook for 5 mins more until the sauce has thickened, then add the cream and season well. *Can be made up to two days ahead. Reheat gently on the hob before serving.*

**PER SERVING** 145 kcal • fat 12g • saturates 7g • carbs 6g • sugars 3g • fibre none • protein 3g • salt 0.2g

## Ruby cranberry sauce

**SERVES 8 PREP 5 mins COOK 5 mins EASY**

100g light soft brown sugar  
1 large orange, zested and juiced  
250g pack cranberries (fresh or frozen)  
1 tbsp ruby port

Tip all the ingredients into a saucepan. Bring to a simmer and cook for 5 mins (or a little longer if the berries are frozen). Cool, then chill for up to four days or freeze for two months. Serve at room temperature.

**GOOD TO KNOW** low fat • gluten free  
**PER SERVING** 68 kcal • fat none • saturates none • carbs 15g • sugars 14g • fibre 1g • protein none • salt none



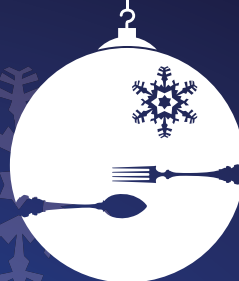




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FESTIVE PARTIES



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NIGHTS



LEVANT NIGHTS



*Christmas Day*  
LUNCH BUFFET



FLAMBÉ NIGHTS



COOKING CLASS &  
GINGERBREAD HOUSE  
DECORATION



*Noche Cubana*  
NEW YEAR'S EVE

## A magical *Festive Season*

Make this festive season all about family and celebrate with Kempinski Hotel & Residences Palm Jumeirah, your perfect island getaway. With tailor-made festive activities throughout the month of December, there is something for everyone to get in the festive spirit. Check out our festive calendar today!

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Brussels sprouts with  
chorizo & almonds



Bacon-wrapped  
butternut squash  
& chestnuts



Parsnips with poppy  
seeds & quince



Chipolatas  
& sage

Black pudding-  
stuffed dates





## Honey-roasted parsnips

**SERVES 8** **PREP** 5 mins  
**COOK** 50 mins **EASY** **V**

Top and tail **500g parsnips**, cutting any larger ones in half lengthways, then put in a large saucepan, cover with salted water, bring to the boil and cook for 5 mins. Drain in a colander and let them steam-dry for a few mins.

Heat oven to 190C/170C fan/gas 5. Sprinkle **1 tbsp flour** and **1 tbsp honey** over the parsnips and toss to coat. Put the parsnips in a roasting tin with **2 tbsp sunflower oil**, **2 tbsp butter** and seasoning. Roast for 40 mins, turning halfway, until golden.

PER SERVING 119 kcals • fat 7g • saturates 2g • carbs 11g • sugars 5g • fibre 4g • protein 1g • salt 0.1g

### Little twists

#### Thyme & sesame **v**

Nestle **3 thyme sprigs** and **3 unpeeled garlic cloves** around the parsnips in the roasting tin, and sprinkle over **2 tbsp sesame seeds**. Cook as above. When the parsnips have roasted, squish in the roasted garlic and remove the thyme. Scatter over the leaves from **3 thyme sprigs** and drizzle over **2 tbsp tahini** mixed with 1 tbsp water before serving.

PER SERVING 166 kcals • fat 11g • saturates 3g • carbs 12g • sugars 5g • fibre 5g • protein 3g • salt 0.1g

#### Parmesan & pumpkin seeds **v**

Crush **25g pumpkin seeds** using a pestle and mortar to a coarse powder. Mix with **50g grated parmesan** and season well. When the parsnips have been baking for 30 mins, spoon over the parmesan mixture and return to the oven for 10 mins more.

PER SERVING 163 kcals • fat 10g • saturates 4g • carbs 12g • sugars 5g • fibre 4g • protein 4g • salt 0.2g

#### Poppy seeds & quince **v**

Dot **50g quince paste** around the parsnips halfway through roasting. Sprinkle **2 tsp poppy seeds** over 5 mins before the end of cooking.

PER SERVING 163 kcals • fat 10g • saturates 4g • carbs 12g • sugars 5g • fibre 4g • protein 4g • salt 0.2g

## Brown butter Brussels

**SERVES 8** **PREP** 5 mins  
**COOK** 15 mins **EASY** **V**

Bring a large pan of salted water to the boil. Cook **800g trimmed Brussels sprouts** for 2 mins, then drain and leave to steam-dry. Meanwhile, melt **100g butter** in a large frying pan over a medium heat for 5 mins until it caramelises and smells nutty. Tip in the sprouts and fry for 5-6 mins over a high heat until they're tender, starting to crisp and are coated in the browned butter. Season to taste.

GOOD TO KNOW folate • vit c • 1 of 5-a-day • gluten free

PER SERVING 138 kcals • fat 12g • saturates 7g • carbs 3g • sugars 3g • fibre 4g • protein 3g • salt 0.2g

### Little twists

#### Sage & lemon **v**

Follow the recipe above, adding **1 small pack sage leaves** to the butter once it begins to brown. When the leaves start to crisp, add the sprouts. Finish with the **zest and juice 1 lemon**.

GOOD TO KNOW folate • vit c • 1 of 5-a-day • gluten free

PER SERVING 143 kcals • fat 12g • saturates 7g • carbs 4g • sugars 3g • fibre 4g • protein 3g • salt 0.2g

#### Chorizo & almonds

Following the recipe above, add **100g peeled, chopped chorizo** to the pan when you melt the butter. Once the sprouts are cooked, toss in **100g roughly chopped blanched almonds**.

GOOD TO KNOW folate • vit c • 1 of 5-a-day

PER SERVING 266 kcals • fat 23g • saturates 9g • carbs 4g • sugars 4g • fibre 4g • protein 9g • salt 0.7g

#### Soy & honey **v**

Mix **3 tbsp soy** with **1 tbsp honey** and a **generous pinch of chilli flakes** in a small bowl. Cook the sprouts following the recipe above, stirring in the soy mixture a few mins before they finish cooking.

GOOD TO KNOW folate • vit c • 1 of 5-a-day

PER SERVING 150 kcals • fat 12g • saturates 7g • carbs 6g • sugars 6g • fibre 4g • protein 3g • salt 1.0g

## Classic pigs in blankets

**SERVES 8** **PREP** 10 mins  
**COOK** 35 mins **EASY** **\* V**

Heat oven to 190C/170C fan/gas 5. Cut **8 rashers smoked streaky bacon** in half. Wrap a piece of bacon around 16 chipolatas. Place on a baking tray and cook for 30-35 mins until golden.

PER SERVING 213 kcals • fat 17g • saturates 6g • carbs 5g • sugars 1g • fibre 1g • protein 9g • salt 1.1g

### Little twists

#### Chipolatas & sage

Wash and dry **16 sage leaves**.

Lay 1 sage leaf on each chipolata before wrapping in bacon. Put **1 tbsp honey** in a bowl and brush each bacon-wrapped sausage with a little honey before cooking as per the recipe above.

PER SERVING 221 kcals • fat 17g • saturates 6g • carbs 7g • sugars 3g • fibre 1g • protein 9g • salt 1.2g

#### Black pudding-stuffed dates **v**

Instead of sausages, fill **16 pitted dates** with **50g black pudding**. Wrap the stuffed dates with bacon and secure with a cocktail stick. Brush over **1 tsp wholegrain mustard** mixed with **1 tsp brandy** before roasting as per the recipe above.

GOOD TO KNOW 1 of 5-a-day

PER SERVING 161 kcals • fat 6g • saturates 2g • carbs 20g • sugars 19g • fibre 2g • protein 5g • salt 0.8g

#### Bacon-wrapped butternut squash & chestnuts **v**

Instead of sausages, cut **100g peeled butternut squash** into 16 chunks and boil for 5 mins, then drain and leave to steam-dry. Halve **8 marrons glacés** (or **8 chestnuts** if you can't find them), and place each half on top of a chunk of squash. Wrap each bundle with a piece of bacon, then secure each one together with a cocktail stick before roasting as per the recipe above.

PER SERVING 75 kcals • fat 5g • saturates 2g • carbs 5g • sugars 1g • fibre none • protein 3g • salt 0.6g





Apple & ginger wine  
braised red cabbage, p82

Orange & rosemary  
butter carrots, p82



45<sup>th</sup> NATIONAL DAY

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## Festive

### Braised red cabbage

**SERVES 8 PREP 10 mins**  
**COOK 2 hrs 10 mins EASY V** ❄️

Quarter **1 small red cabbage (about 900g)** and remove the core, then finely shred. Tip into a large pan with **1 sliced red onion, 70g soft light brown sugar, 70ml cider vinegar, 150ml red wine, a large knob of butter** and a **cinnamon stick** and season well. Bring to a simmer, then cover with a lid, lower the heat and cook for 1½ hrs, stirring every so often. Remove the lid and continue cooking for 30 mins until tender. *Will keep for two days, or can be frozen for two months. Reheat until piping hot.*

**GOOD TO KNOW** low fat • 2 of 5-a-day • gluten free  
**PER SERVING** 87 kcals • fat 1g • saturates 1g • carbs 12g • sugars 12g • fibre 3g • protein 1g • salt 0.1g

#### Little twists

##### Preserved lemon & cranberry v ❄️

Put the **chopped peel of 1 large or 2 small preserved lemons** (discard the pith, pulp and seeds) in a large pan with **100g fresh or frozen cranberries, 1 tsp ground coriander, 6 cloves** and **1 tbsp honey**. Replace the red wine with **150ml cranberry juice**, add the other ingredients and cook as per the recipe above.

**GOOD TO KNOW** low fat • 2 of 5-a-day • gluten free  
**PER SERVING** 109 kcals • fat 1g • saturates 1g • carbs 17g • sugars 16g • fibre 4g • protein 1g • salt 0.1g

##### Apple & ginger wine v ❄️

Put **2 chopped eating apples, 2 star anise, 2 slices ginger** and **½ tsp mixed spice** in a large pan. Replace the red wine with **150ml ginger wine**, add the other ingredients and cook as per the recipe above.

**GOOD TO KNOW** low fat • 2 of 5-a-day • gluten free  
**PER SERVING** 102 kcals • fat 2g • saturates 1g • carbs 15g • sugars 1g • fibre 3g • protein 1g • salt 0.1g

##### Bacon, maple & pecan ❄️

Heat a **drizzle of vegetable oil** in a large pan and fry **4 chopped smoked bacon rashers**. When crispy, add **2 tbsp maple syrup, the pared zest of 1 orange** and **50g roughly chopped pecans**. Add the other ingredients and cook as per the recipe above.

**GOOD TO KNOW** 2 of 5-a-day • gluten free  
**PER SERVING** 180 kcals • fat 9g • saturates 2g • carbs 16g • sugars 15g • fibre 4g • protein 4g • salt 0.4g

### Buttered baby carrots

**SERVES 8 PREP 5 mins**  
**COOK 10 mins EASY V** ❄️

Wash and peel **500g baby carrots**, keeping the green tops intact. Put them in a medium saucepan and half-fill with salted water. Bring to the boil and cook for 4 mins or until just tender. Drain, then transfer to a serving dish, season and stir in **1 tbsp butter**.

**GOOD TO KNOW** low fat • gluten free  
**PER SERVING** 32 kcals • fat 2g • saturates 1g • carbs 3g • sugars 2g • fibre 2g • protein none • salt 0.3g

#### Little twists

##### Tarragon & mustard v ❄️

Whisk together **2 tsp Dijon mustard** with **1 tsp red wine vinegar** in a bowl and slowly pour in **50ml vegetable oil**. Season, then stir in **½ small pack tarragon, chopped**, and pour over the cooked and drained carrots while they're still warm.

**GOOD TO KNOW** gluten free  
**PER SERVING** 92 kcals • fat 8g • saturates 1g • carbs 3g • sugars 3g • fibre 2g • protein 1g • salt 0.2g

##### Orange & rosemary butter v ❄️

Mix **50g softened butter** with the **zest of 1 orange** and the **chopped leaves from 3 rosemary sprigs**. Season well, then shape into a log and wrap tightly in baking parchment. Put in the freezer for 15-20 mins to set, or store in the fridge until needed. Slice into rounds, then dot on top of the cooked and drained carrots, omitting the butter from the recipe above.

**GOOD TO KNOW** gluten free  
**PER SERVING** 79 kcals • fat 7g • saturates 4g • carbs 3g • sugars 2g • fibre 2g • protein none • salt 0.2g

##### Pickled shallots v ❄️

Peel and slice **2 banana shallots** into rings and put in a small saucepan. Add **50ml red wine vinegar** and 50ml water. Cook gently until the shallots are very soft, slightly pink, and all the liquid has evaporated, about 30 mins. Pile the shallots on top of the cooked carrots and season before serving.

**GOOD TO KNOW** low fat • good for you • gluten free  
**PER SERVING** 33 kcals • fat 2g • saturates 1g • carbs 3g • sugars 3g • fibre 2g • protein none • salt 0.1g





# Treat yourself to a stress-free holiday

## EXCLUSIVE OFFER FOR BBC GOOD FOOD ME READERS!

Simply enter code **BBCGFCXC16** upon check out and get AED 100 off your booking\*.

*Make this festive season a stress-free, joyous time to share with your loved ones. Kitchen nightmares are a thing of the past with the help from ChefXChange's professional chefs, who are available for private bookings in the comfort of your own home. Enjoy the holidays relaxing and socialising with family and friends as a skilled chef cooks up a gourmet, tailor-made spread for you and your guests!*



## TURKEY HACKS

from a Private Chef in Dubai

1

Cover your turkey with bacon strips. The fat will keep it super moist and will prevent it from drying out.

2

Try poaching your bird first in a pot of stock with garlic and herbs, then roast it. This will yield a very juicy bird that's crispy on the outside.

3

Rub your turkey with a fat like duck fat prior to roasting, so the skin doesn't burn quickly.

4

Keep your turkey wrapped in aluminum foil (this is especially important for the breast section) and only uncover it for the last 20 minutes you're roasting it.

Planning and hosting dinner parties over the holidays create a lot of excitement, however, the process can also become very stressful as you prepare to pull off a beautiful festive meal without any culinary issues – it's no secret that cooking such a large spread can be testing.

You've already braved the supermarket queues several times over, and planned out your menu, but the thought of spending the big day slaving over the stove to serve up a memorable meal, while family and friends enjoy each other's company, can be challenging.

Drop those frustrations, and hand the cooking reigns over to ChefXChange, where a professional chef will design a holiday menu just for you – customised to your price and taste preferences. They will then purchase all ingredients, come over to your home, cook, plate and serve your party. And best yet, they'll leave the kitchen spotless!

This experiential gift is sure to please – especially over the festive season, so why not treat yourself and your loved ones to a delicious culinary experience?

Alternatively, if you're on the look-out for a unique gift to really impress, why not treat your loved ones a ChefXChange experience? It promises to be a festive gathering to remember for years to come!



\*Min booking size of Dhs500, offer valid until Dec. 31, 2016.

To book a private chef or purchase festive gift cards, please visit: [chefxchange.com](http://chefxchange.com)





NINE 7 ONE  
**STREET  
art  
BRUNCH**  
VOL. II

# IT'S TIME FOR SOME BRUNCHING!

Let the sounds, smells and tastes of the street market brunch come to your table this Friday at Nine 7One. A selection of sizzling grills, fresh boulangerie, fromagerie and desserts await you. Enjoy expertly crafted beverages blended to your exact requirements as you surround yourself with street art graffiti and retro bicycles. Welcome to exciting brunch experience at The Oberoi, Dubai.

Street Art Brunch, Every Friday, 1pm - 4pm

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#streetartbrunch #nine7one

   @Oberoidubai





# TWICE AS NICE

## Eggnog trifle

We've combined a classic Christmas drink with a favourite pud. Result? The ultimate party dessert!

recipe CASSIE BEST photograph MYLES NEW

**SERVES** 10-12 **PREP** 1 hr 10 mins plus  
1 hr 45 mins chilling **COOK** 30 mins  
**A CHALLENGE** 🍴

375g caster sugar  
3 large eggs, separated  
3 tbsp cornflour  
800ml double cream  
250ml full-fat milk  
165ml brandy, marsala or sherry  
(or a mixture)  
1 vanilla pod  
35-40 cream-filled profiteroles  
(without chocolate) – shop-bought  
are fine, or visit [bbcgoodfoodme.com](#) to make your own)  
1 large orange, zested, plus 1 tbsp juice  
50g crunchy amaretti biscuits  
4 medium clementines, peeled and  
sliced into thick rounds

**1** For the custard, whisk 150g sugar, the egg yolks and cornflour in a bowl until pale and smooth. Pour 300ml cream, the milk and 65ml of the alcohol into a saucepan. Split the vanilla pod, scrape out the seeds and add to the cream with the pod. Heat until steaming but not boiling, then pour the hot liquid onto the yolks, whisking as you go. Strain the liquid through a sieve into a clean saucepan and discard the vanilla pod. Return to a low-medium heat and whisk for about 10 mins until very thick. If you get lumps, simply whisk them out. Pour the custard into a jug and cover with cling film directly on the surface. Chill for 1½ hrs.

**2** Arrange half the profiteroles in the base of a 2-litre trifle bowl. Spoon 2 tbsp of the remaining alcohol over the profiteroles along with the orange juice, then crumble over the biscuits. Trickle the custard over the profiterole base. Arrange the remaining profiteroles on top of the

custard, working around the edges first, then filling the centre.

Arrange the clementine slices around the edge of the bowl, tucking them around the profiteroles.

**3** Whisk the remaining alcohol, 500ml cream, 50g sugar and the orange zest until holding soft peaks. Spread the mixture over the profiteroles, right to the edge of the bowl, then return to the fridge until you're ready to serve.

*Can be made a day ahead up to this point.*

**4** For the meringue, put the egg whites, the remaining 175g sugar, 1 tbsp water and a good pinch of salt in a heatproof bowl over a pan of simmering water, making sure the bowl doesn't touch the water. Whisk until thick and leaving a prominent trail from the beaters – this will take about 4 mins. Take the bowl off the heat and continue whisking for another 3 mins until cooled slightly and very stiff.

**5** Spoon the meringue onto the trifle, creating peaks and troughs with the back of a spoon. Use a blowtorch to scorch the meringue if you have one (but don't hold it too close to the bowl if it's made of delicate glass!). Best served straight away, but will keep for a day in the fridge.

**PER SERVING** (12) 747 kcs • fat 57g • saturates 35g • carbs 48g • sugars 39g • fibre 1g • protein 7g • salt 0.2g





# European Currants

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## MODERN FAMILY

## Magical moments



Kids will love time in the kitchen creating these simple homemade gifts

recipes MIRIAM NICE photographs WILL HEAP

## Polar bear peppermint creams

We fell in love with these polar bears in our Test Kitchen, but if you don't want to make bear shapes you could coat pieces of the mixture in melted dark chocolate instead for a more classic peppermint cream. The sugar in this recipe preserves the egg white – however, if you're concerned about eating raw egg, you can replace the egg white with condensed milk.

## YOU WILL NEED

Sieve  
Large bowl  
Baking parchment  
Large board or tray  
Cocktail stick

MAKES 15-20 PREP 30mins NO COOK

250g icing sugar  
1 egg white, beaten  
few drops of peppermint essence  
15 chocolate sweets (we used Waitrose blue and green chocolate beans)

- 1 Sieve the icing sugar into a large bowl. Mix in the egg white, a little at a time – stop adding it when you have a soft dough that feels like plasticine.
- 2 Add 3 drops of the peppermint essence, mix well and taste. Add another drop if it isn't minty enough.
- 3 Roll half the mixture into 15 balls, about the size of cherry tomatoes, then flatten them with your hand to make the bear heads.
- 4 Place on sheets of baking parchment on a large board or tray. Using half the remaining mixture, make blueberry-sized balls and flatten them out onto the heads to make snouts. Add chocolate sweets for the noses.
- 5 Use the rest of the mixture to make the ears. Shape them into tiny balls and press them gently into the top of the heads with your fingertips. Use a cocktail stick to shape the eyes.
- 6 Leave the polar bears to dry for 3-4 hrs, or overnight. *Eat within 1 month.*

**GOOD TO KNOW** low fat • gluten free  
**PER PEPPERMINT CREAM** (20) 55 kcals • fat none • saturates none • carbs 13g • sugars 13g • fibre none • protein none • salt none







## Hot chocolate stirrers

*I bet you know at least one or two hot chocolate fans – make them one of these and they'll never want to use the powdered stuff again.*

### YOU WILL NEED

6 cupcake cases  
Pencil  
Pastry brush  
6 empty 47g fromage frais pots, washed and dried  
6 wooden lolly sticks  
Cellophane and string or ribbon for wrapping  
6 gift tags

**MAKES 6** **PREP** 10 mins  
**COOK** 2-3 mins **EASY**

sunflower oil, for greasing  
300g dark, milk or white chocolate (or a mixture), broken into squares

### To decorate

selection of chocolate buttons, hundreds & thousands, mini fudge pieces or chopped peppermint candy canes

**1** Push a small hole in the middle of the cupcake cases with a pencil and put aside for later.

**2** Dip the pastry brush in the sunflower oil and paint a very thin layer of oil over the insides of the fromage frais pots.

**3** Put the chocolate in a bowl and heat in the microwave in 30-sec bursts until runny, stirring after each blast. Or melt it in a heatproof bowl set over a pan of simmering water (get an adult to help you).

If you're using different types of chocolate, you should melt them separately.

**4** Carefully pour the melted chocolate into the pots. Put a lolly stick in the middle of each and sprinkle your chosen decorations around it.

**5** Sit a cake case on top of each pot so that it covers the chocolate and the stick pokes through the hole. Put them in the fridge to set overnight.

**6** The next day, carefully pull the chocolates out of the pots and throw away the paper cases. Wrap each in cellophane tied with string and write a tag to read: 'Simply stir into hot milk.'

**PER STIRRER** 286 kcal • fat 20g • saturates 11g • carbs 22g • sugars 18g • fibre 4g • protein 3g • salt none





## White chocolate unicorn bark

*One of the joys of making edible gifts is that you can tailor the ingredients to each person's tastes. Dye the chocolate in their favourite colours and top with the sweets they love.*

### YOU WILL NEED

Small bowls  
Large tray or board  
Baking parchment  
Skewer or cocktail stick  
Baking tray

**SERVES** 6-8 **PREP** 15 mins  
**COOK** 2-3 mins **EASY**

600g good-quality white chocolate, broken into squares  
food colourings of your choice (we used pink, purple, blue, yellow and green)  
1-2 tsp hundreds & thousands  
1 tbsp jelly sweets  
4 tsp mini marshmallows

**1** Measure all your ingredients into separate bowls. Heat the chocolate in a microwave-safe bowl in 30-sec bursts until melted, stirring each time. Or put it in a heatproof bowl set over a pan of simmering water (an adult should help with this bit).

**2** Pour the melted chocolate into four or five small bowls. Use the food colouring to dye the chocolate in the colours you like best. Food colouring can be very strong, so start by adding a tiny amount, mixing well, then add more if you like.

**3** Line a large tray or board with baking parchment and spoon the different-coloured chocolates onto the parchment in puddles, in any order you like. The different colours should start to join up and become one big puddle.

**4** Use a skewer or a cocktail stick to swirl the colours together, but don't swirl too much, otherwise the colours will blend into one. Gently shake the tray from side to side to help the chocolate sit in an even layer and fill in any gaps.

**5** Decorate with your sprinkles, sweets and marshmallows. Leave the chocolate to set in a cool place, or overnight, until set hard. Then break it into pieces and place in gift boxes lined with baking parchment. *Will keep in the fridge for up to a week.*

**PER SERVING (8)** 410 kcal • fat 23g • saturates 14g • carbs 44g • sugars 44g • fibre none • protein 6g • salt 0.2g



## Cheese stars

*Show off your cooking skills with these cheesy treats – they make good party snacks*

**TIP** Make sure you wear oven gloves when you take anything out of the oven or microwave – or get a grown-up to help you.

### YOU WILL NEED

Rolling pin  
2 baking sheets  
Baking parchment  
Christmas cookie cutters  
Pastry brush  
Serving plate

**MAKES** 20 **PREP** 15 mins **COOK** 10-12 mins **EASY** V ✨

320g puff pastry sheet  
mugful of grated cheese (we mixed 60g cheddar with 25g parmesan)  
flour, for dusting  
2 tbsp milk  
your choice of toppings (optional) – we used poppy seeds, dried oregano and sesame seeds

**1** Unroll the pastry and sprinkle most of the cheese over one half of the sheet. Fold the pastry in half to cover the cheese and seal it in.

**2** Dust your rolling pin and work surface with a little flour and put your pastry sheet on it. Roll it out until doubled in size.

**3** Heat oven to 200C/180C fan/gas 6 and line two baking sheets with baking parchment.

**4** Using your cookie cutters, cut the pastry into shapes and put them on the prepared baking sheets. (Put the cutters on the dough close together so that less pastry is wasted. You can fold the trimmings back on themselves and re-roll to cut out more shapes.)

**5** Brush the shapes with milk and add a pinch of cheese and a sprinkling of your chosen topping, if using.

**6** Bake in the oven for 10-12 mins or until risen and golden, then transfer to a serving plate. *Will keep in an airtight container for 3 days.*

**PER STAR** 87 kcal • fat 6g • saturates 3g • carbs 6g • sugars none • fibre 1g • protein 2g • salt 0.2g







## Reindeer food

Everyone looks forward to leaving treats out for Father Christmas, but what about his hard-working reindeer? They need something more filling than carrots for their long night ahead! This crunchy reindeer food also makes a delicious breakfast on Christmas morning.

### YOU WILL NEED

Large mixing bowl  
2 baking trays  
1 litre jar  
Paper bag  
String or ribbon  
Gift tag

**SERVES 6 PREP 15 mins**  
**COOK 40 mins EASY**

150g porridge oats  
150g jumbo oats  
50g mixed nuts  
25g pumpkin seeds  
25g sunflower seeds  
50g golden caster sugar  
4 tbsp sunflower oil  
2 tbsp maple syrup  
½ tsp ground cinnamon  
½ tsp mixed spice  
½ tsp ground ginger  
100g sultanas  
100g apricots, chopped  
mixture of sweets (we used silver balls, chocolate beans, jelly sweets and hundreds and thousands)

**1** Heat oven to 140C/120C fan/gas 1.

Put all the ingredients (except the apricots, sultanas and sweets) in a large bowl. Stir everything well, then spread out onto two baking trays in an even layer. Put the tray in the oven for 40 mins.

**2** Leave the granola to cool on the tray, then break it up into small chunks and stir in the sultanas and apricots.

**3** Put the granola in a jar ready for breakfast. To make it suitable for magic reindeer, put a few spoonfuls into a small paper bag and mix in some sweets.

**4** Tie with string or a ribbon and add a fun label for Father Christmas to find.

**GOOD TO KNOW** fibre • iron • 1 of 5-a-day

**PER SERVING** 491 kcal • fat 20g • saturates 3g • carbs 61g • sugars 31g • fibre 8g • protein 14g • salt none

### EXTRA IDEAS

For more Christmas projects for kids, visit [bbcgoodfoodme.com/](http://bbcgoodfoodme.com/). If you've made any of our homemade gifts, share them @bbcgoodfoodmid-dleeast and tag them #christmas moments.





### A weekend in winter wonderland

Bringing the favoured, festive song to life, the Constellation Ballroom is set to take you and your family on walk through winter wonderland this season, as it transforms into an enchanted festive village. With gorgeous, themed décor, the ballroom will offer a series of brunches that are sure to get you into the spirit of things. The menu will feature international delicacies varying from homemade pâtés and terrines, live stations, roast turkey with all the trimmings, homemade desserts, and much more – all served with fantastic entertainment for the whole family.

**Date:** December 23, 24 and 25, 2016

**Time:** 12.30pm until 4pm

**Price:** Dhs345 per person including soft beverages; Dhs495 per person including house beverages; Dhs645 per person including bubbly.

### Festive Eve merriment at Constellation Ballroom

Treat yourself and the whole family to a magnificent dinner to commemorate the holiday season within the elegant settings of the Constellation Ballroom. Enjoy a special gourmet festive menu that will tantalise the palate, complete with joyous entertainment from a magician and live band. Plus, there'll even be a special visit from the jolly old man himself for the little ones!

**Date:** December 24, 2016

**Time:** 7pm until 11pm

**Price:** Dhs345 per person including soft beverages; Dhs495 per person including house beverages; Dhs645 per person including bubbly.

### Fabulous year-end dinner at Mazina

Welcome the New Year with arms wide open with a sumptuous dinner celebration at Mazina. Indulge in a feast in a plaza-style setting where you can sample a large selection of international festive dishes, with upbeat tunes played by the DJ.

**Date:** December 31, 2016

**Time:** 8pm until 2am

**Price:** Dhs475 per person including soft beverages; Dhs675 per person including house beverages; Dhs875 per person including bubbly

### Sparkles at Shades

Conclude the year on a high note as you get together with loved ones for a night of dancing, fine dining and celebration. Positioned around an infinity pool, Shades offers innovative al fresco dining with a glamorous 'Sparkles' theme and stunning views of the Dubai Marina skyline.

Delight in a generous buffet featuring roast barbecue. The DJ and saxophone will set the mood for you to dance your way into the wee hours of the New Year.

**Date:** December 31, 2016

**Time:** 8pm until 2am

**Price:** Dhs750 per person including soft beverages; Dhs999 per person including bubbly

# Festive indulgence

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Celebrate the holidays this year at The Address Dubai Marina, where you and your loved ones can feast on a festive spread fit for a king, enjoy live entertainment and a visit from the jolly old man, all paired with dazzling views over the region's most sought after Marina.







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Curl up for a nice hot cuppa in this gingerbread man mug. **DHS19, HOME CENTRE.**



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This gorgeous Marie Belle Gift Hamper is perfect for the chocolate lovers! **DHS500, BOUTIQUE LE CHOCOLAT.**



How adorable are these hanging gingerbread men? **DHS49, HOME CENTRE.**



# PERFECT PRESENTS

Gourmet goodies to treat your family and friends with!



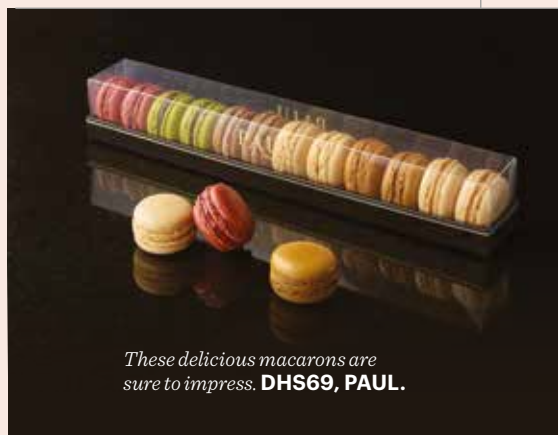
Splurge on the one you love and treat them to this beautiful chocolate flower box. **DHS1,850, FORREY AND GARLAND.**



If you love to bake, you'll love this festive-coloured Artisan Mixer by KitchenAid. **DHS2,999, TAVOLA.**



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Delight in a range of delicious treats from Marks & Spencer this festive season. From special snacks and moreish desserts, to show-stopping party foods and gourmet gifts to remember, there's a magical selection to choose from – all featuring the season's most favoured flavours.



Dhs135

This gorgeous chocolate-filled **Christmas tree** is adorned in shimmering sequins, making it the perfect addition to any festive table.



Dhs25

Christmas just isn't Christmas without a buttery, warm **mince pie**.



Dhs42

These **Australian caramelised macadamia nuts** are perfect for treating you and your visitors to over the festive period.

It's not a party without **iced holly Christmas cake!**



Dhs70



Dhs120

Finish the table off with this decorative **Christmas script fruit cake** – it looks great, but tastes even better!



Dhs70

Useable for many Christmas holidays to come, this cute little **penguin tin** is perfect for storing sweet treats in – that is, after you've finished the ones it comes with.





Dhs38

Pop Elf on the TV, put your feet up and indulge in a bag of gorgeous **Belgian milk chocolate, pistachio and cardamom flavoured popcorn**.



Dhs23

Smooth, festive and fruity, this **clementine and cranberry curd** is utterly delicious spread on top of a warm, fresh croissant.



Dhs17

Enjoy magical flavours of the season all month long with these **Blacksticks blue stilton and figgy pickle hand cooked crisps**.



Dhs45

Rolled in crunchy almond pieces, these **dulce de leche truffles** are simply divine. Ideal for treating yourself to, or gifting a loved one with.



Dhs31

What better way to relax – and make the house smell of festive goodness – than curling up with a cup of hot, **Christmas ground coffee**?



Dhs54

Mix things up this Christmas and delight in box of handmade **Italian Ricciarelli biscuits** from Tuscany.



Dhs36

These '**heat-to-eat**' **merry molten truffles** come in two flavours: cranberry with white chocolate, and clementine with milk chocolate. Heat for 3 minutes to enjoy molten chocolate, enclosed in a beautifully crisp outer shell.



Dhs18

Perfect for the little ones, these **milk chocolate penguins** look like they've just arrived from the North Pole.



Dhs15

Impress your guests with these tasty **tortilla rolls**, which come coated in sugary cinnamon deliciousness.



Dhs23

This slice and share chocolatey, caramel **salted log** is one for the fudge lovers!



Dhs45

A treat to share over a cup of tea, this **Italian Panforte Classico** comes packed with candied fruit and almonds.

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**JUMEIRAH**  
GROUP



# Weekend bake

Apples and caramel are a heavenly duo in this easy, nutty loaf cake



## Toffee apple & pecan cake

CUTS INTO 10 slices PREP 15 mins

COOK 1 hr EASY ✱ without frosting

175g unsalted butter, softened, plus extra for greasing  
200g Carnation caramel  
50g light muscovado sugar  
3 large eggs, at room temperature  
175g plain flour  
1 tsp baking powder  
1 tsp vanilla extract  
1 tangy eating apple, peeled, half chopped, half thinly sliced  
50g pecans, half finely chopped, half roughly broken

## FOR THE FROSTING AND DRIZZLE

50g icing sugar  
25g unsalted butter, just softened but not greasy  
2 tbsp Carnation caramel

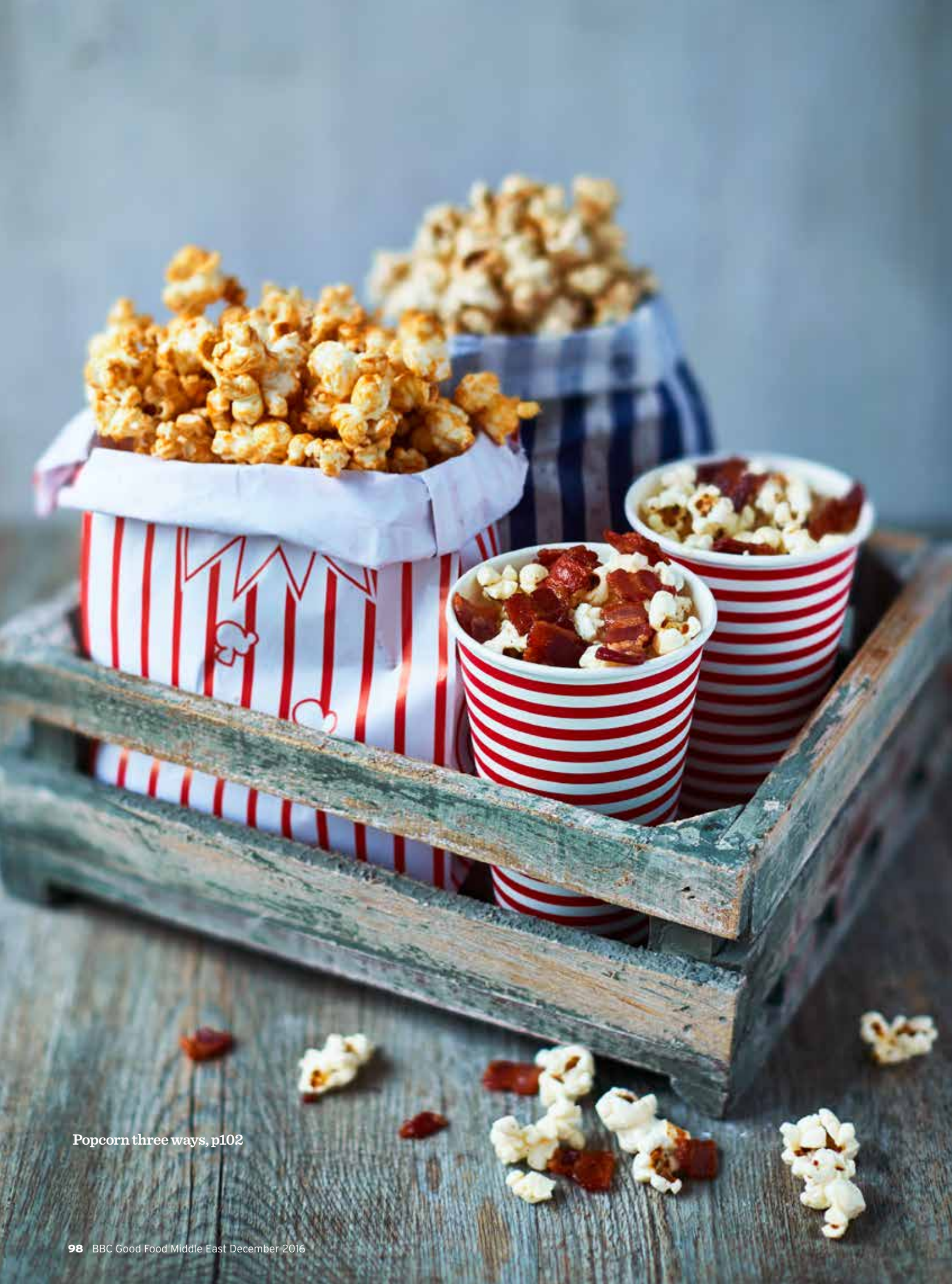
**1** Grease and line a 900g loaf tin with a strip of parchment. Heat oven to 180C/160C fan/gas 4. Using electric hand beaters, beat the caramel, sugar and butter until smooth and even. Add the eggs, flour, baking powder and vanilla, then beat again until even. Fold in the chopped apples and chopped pecans.  
**2** Spoon into the loaf tin, then poke the sliced apples into the batter and scatter

it with the broken pecans. Bake for 30 mins, then cover the top loosely with foil and return to the oven for 30 mins more, until risen and a skewer inserted into the middle of the cake comes out clean. Cool for 10 mins in the tin, then transfer to a rack to cool completely.

**3** For the frosting, cream the icing sugar and butter together with electric beaters until pale, then beat in 1 tbsp caramel. Split the cake into 2 and sandwich with the frosting. To finish, warm the remaining caramel with 1 tsp water until runny, then drizzle over the cake.

PER SLICE 340 kcs, fat 22g, saturates 12g, carbs 30g, sugars 18g, fibre 1g, protein 5g, salt 0.2g





Popcorn three ways, p102



## MODERN FAMILY

# Get cosy over the holidays

Settle down on the sofa and enjoy a film with these crowd-pleasing snacks – they all deserve star billing!

*recipes* CHELSIE COLLINS *photographs* TOM REGESTER







## Honey-glazed chicken wings

**SERVES** 6 (as a snack) **PREP** 10 mins  
**COOK** 20 mins **EASY**

1kg pack chicken wings  
2 tbsp clear honey  
2 tbsp soy sauce  
1 tbsp sesame seeds  
100ml soured cream  
100ml buttermilk  
100g mayonnaise  
2 tsp lemon juice  
pinch of smoked paprika  
2 red chillies, deseeded  
and finely sliced  
celery sticks, halved, to serve  
baby carrots, peeled, to serve

**1** Heat oven to 220C/200C fan/gas 6. Put the chicken wings in a large roasting tin. Mix the honey, soy and  $\frac{1}{2}$  tbsp sesame seeds in a bowl, then pour over the wings. Use your hands to mix and ensure all the wings are coated, then roast for 20 mins until cooked through, sticky and golden.

**2** Meanwhile, combine the soured cream, buttermilk, mayonnaise, lemon juice and paprika. Season well, then chill until ready to serve.

**3** When the wings are cooked, scatter over the remaining sesame seeds and the chilli. Serve with the dip, and some carrot and celery sticks for dunking.

**PER SERVING** 413 kcal • fat 30g • saturates 7g • carbs 12g • sugars 11g • fibre 1g • protein 24g • salt 1.6g



## Raspberry lemonade slushies

**MAKES** 6 small slushies  
**PREP** 10 mins **NO COOK** **V**

600g frozen raspberries  
juice 3 lemons  
225ml soda water  
9 ice cubes (roughly 170g)  
3 tbsp agave nectar

Put all the ingredients in a blender or food processor and blitz until you get a smooth slush. Divide between six jars or cups to serve.

**GOOD TO KNOW** vegan • low fat • vit c • gluten free  
**PER SLUSHIE** 65 kcal • fat none • saturates none • carbs 12g • sugars 11g • fibre 3g • protein 1g • salt none





## Nachodums

*Nachos meet poppadums  
and live happily ever after!*

**SERVES** 4-6 (as a snack) **PREP** 15 mins  
**COOK** 5-7 mins **EASY** V

2 large tomatoes, deseeded  
and finely chopped  
1 small red onion, finely chopped  
1 red chilli, deseeded and finely  
sliced  
1 tbsp vegetable oil

225g paneer, cut into chunks  
200g natural yogurt  
½ cucumber, finely chopped  
½ small pack mint, leaves only,  
roughly chopped  
100g poppadums, crushed  
4-6 tsp mango chutney

**1** Combine the tomatoes, onion and  
chilli with some seasoning in a bowl  
to make a salsa, then set aside.  
**2** Heat the oil in a frying pan, then fry  
the paneer on both sides until golden.

**3** Make a raita by combining the  
yogurt, cucumber and most of the  
mint, then season with some salt.  
**4** Put the crushed poppadums in  
a large dish, pour the raita over,  
followed by the salsa, then top  
with the paneer. Dollop spoonfuls  
of chutney over, scatter over the  
remaining mint and dig in.

**GOOD TO KNOW** calcium • 1 of 5-a-day  
**PER SERVING (6)** 269 kcals • fat 16g • saturates 7g •  
carbs 15g • sugars 7g • fibre 2g • protein 15g • salt 1.1g







## S'mores dip

*A twist on the classic American campfire treat.*

**SERVES** 8 (as a snack) **PREP** 10 mins  
**COOK** 6-7 mins **EASY**

200g milk chocolate  
2 tbsp full-fat milk  
350g mini marshmallows  
**To serve**  
100g digestive biscuits  
100g strawberries, washed  
and hulled  
100g pineapple chunks  
skewers

**1** Heat the chocolate, milk and 200g of the marshmallows in an ovenproof frying pan over a low heat until melted and smooth. Top with the remaining marshmallows in circles so that the whole surface is covered.  
**2** Grill on high for 1-2 mins until the marshmallows are toasted. Serve with digestives and strawberry and pineapple skewers for dunking.

**PER SERVING** 349 kcal • fat 11g • saturates 6g • carbs 58g • sugars 44g • fibre 2g • protein 5g • salt 0.3g



## Bacon butter popcorn

**SERVES** 6-8 **PREP** 10 mins  
**COOK** 15 mins **EASY**

Put the **1 tspb olive oil** in a large, non-stick frying pan with a tight-fitting lid. Add **200g streaky bacon** cut into chunks. Cook for 8-10 mins until the fat has been released and the bacon is crisp, then transfer to a plate using a slotted spoon.

Put **25g popcorn kernels** in the pan and coat in the fatty bacon residue. Cover with a lid and cook until the corn is nearly all popped – about 4 mins). Melt **1 tbsp unsalted butter** in the microwave for 10 secs. Once the popcorn has puffed up, coat in the butter and scatter over the bacon and a little salt.

**GOOD TO KNOW** gluten free  
**PER SERVING** (8) 131 kcal • fat 9g • saturates 3g • carbs 6g • sugars none • fibre 1g • protein 7g • salt 1.1g

## Brown sugar & cinnamon glazed popcorn

**SERVES** 6-8 **PREP** 10 mins  
**COOK** 15 mins **EASY**

Put **50g light brown sugar** in a small saucepan with 2 tbsp water and dissolve over a gentle heat. Bring to the boil, but don't stir at all. When the sugar is a dark golden caramel colour, whisk in **10g butter**. Remove from the heat and pour in **3 tbsp double cream** (stand back as it may spit), stir vigorously, then add **a sprinkle of ground cinnamon**.

Pop **25g popcorn kernels** in a saucepan with a tight-fitting lid for 4 mins, then remove from the heat and pour over the sugar glaze, tossing the popcorn until evenly coated.

**GOOD TO KNOW** gluten free  
**PER SERVING** (8) 89 kcal • fat 7g • saturates 4g • carbs 6g • sugars 6g • fibre none • protein none • salt 0.1g

## Caramel marshmallow popcorn

**SERVES** 6-8 **PREP** 10 mins  
**COOK** 35 mins **EASY**

Heat **2 tspb olive oil** in a saucepan with a tight-fitting lid and coat **25g popcorn kernels** in it. Cover, pop for 4 mins, then remove from the heat.

Put **20g marshmallows** in a saucepan over a gentle heat. Once they have melted, stir in **200g caramel**, warm through, then drizzle over the puffed-up popcorn.

**GOOD TO KNOW** gluten free  
**PER SERVING** (8) 120 kcal • fat 3g • saturates 1g • carbs 21g • sugars 15g • fibre 1g • protein 2g • salt 0.1g



For more family recipes for your movie nights, visit [bbcgoodfoodme.com](http://bbcgoodfoodme.com).





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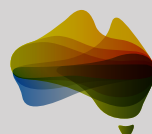
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# BRITAIN'S YOUNGEST CHEF

Proving that age is just a number, 23-year-old chef Luke Thomas was named the UK's youngest head chef at the age of 18, and is the creative mind behind three thriving F&B concepts – one of which is Dubai-based. We caught up with Luke to learn the secrets of his success.

**By Sophie McCarrick**

**F**rom work placements at Alinea, The Fat Duck and a French Laundry pop-up in London, to opening his first international venture, Retro Feasts at The Beach, Jumeirah Beach Residence in Dubai, chef Luke's passion clearly lies in the kitchen.

He's accomplished a lot so far, and what's best is that his culinary journey is just beginning. Here, Luke tells how it all began....

## **Where did your desire to become a chef start?**

I've been interested in food for as long as I remember. My grandmother used to get me helping in the kitchen from the age of three, all the traditional British dishes from her generation, and it sparked a lifelong passion for food and still today is the inspiration behind the food concepts I create - connecting people through food experience is very powerful and rewarding.

## **How did you successfully submerge yourself in the culinary industry at such an early age?**

I started working at a local butcher shop at 12, which was a fantastic way of really getting to understand different





meat and cuts. The guy I worked with also used to teach me about how to cook the different cuts and what style of cooking and flavours worked with the different animals, which was a great foundation for a chef. From there, it was on to a local restaurant working after school and weekends in the kitchen and building up my knowledge.



**Did you find it tough, coming up against chefs who were all older than you? Was it difficult to prove yourself?**

Absolutely – it's hard for them to take instruction from someone half their age, and it's hard trying to tell chefs who have been in this industry a lot longer than you have what to do! I think the key in this industry is that it's ever-evolving, you're never done learning. If you keep that in mind then it's always interesting and you tend to bounce off each other in the kitchen, throwing different ideas and knowledge around. I also would say I am not a typical chef, I really am just a guy who loves food who gets what people like - and my style isn't the typical shouting try hard head chef mentality, it's super relaxed and I approach a service in the restaurant as if we have a lot of people coming for a dinner party to your house, difference being it may just be a hundred people instead but applying the same mentality.

**Which chefs have been your biggest inspiration so far in your career?**

Without a doubt Jamie Oliver, someone who has changed the way people cook, think about food and importantly he is behind some very strong and powerful campaigns that really matter – his style is unique to him, the way his shows look and feel, he makes food look simple – delicious and unpretentious. He is someone I have always admired.

**Who have you worked with in the kitchen that's taught you the most?**

Many chefs but in my early teens this was my real education, learning to cook the perfect piece of fish, grilling and resting a steak perfectly with the correct seasoning - this was my first head chef Daniel Hunter, then one of my big inspirations Simon Radley, the head chef of The Chester Grosvenor - he taught me a huge amount and gave me a lot of time which was incredibly valuable but

learning from guys that have some much knowledge and a lifetime of experience is very special and will be the foundations for a life time.

**What's been the biggest highlight of your career so far?**

Being part of FutureChef in 2009 was incredible, this moment was when I realised the opportunity in the world of food – before this I was just focused on learning about food and learning my craft, when I won FutureChef opportunities became more apparent and it made me more determined, focused and launched a new chapter of my life that made me think that there were really no limits, the only obstacle is yourself most of the time.

**Tell us a little bit about your restaurant here in Dubai...**

Retro Feasts started as a pop up in London, before bringing it over to Dubai in 2015. It's a fun, nostalgic, relaxed beachside spot that's quintessentially British. When we came up with the concept, Mark Fuller and I had obviously both grown up in very different eras, but the foundations of the dishes were often





very similar. So we created an amalgamation of childhood dishes from every era, mixed up a bit and with a few twists here and there to bring them up to date.

#### **How often are you at Retro Feasts in Dubai?**

I come over a few times a year – it's great to catch up with the team and get stuck in in the kitchen, as well as change up a few dishes and get to know some of the regular customers. Dubai is such a great place for food, drink and wonderful restaurant concepts – it's constantly growing and being part of this is so great for not just me, but also our awesome team here.

#### **For our readers visiting the restaurant, which 'must try' dishes would you recommend?**

Definitely our Retro Burger – it's a classic 'Dirty Burger' but with all the best ingredients. Cheese, all-beef patty, iceberg lettuce, pickles and our special Wimpy-style sauce all wrapped up in a charred brioche bun.

***"It's hard trying to tell chefs who have been in this industry a lot longer than you have what to do!"***

#### **Can we expect to see any other projects from you in the Middle East any time soon?**

Who knows? I have no immediate plans but I am always up for great collaborations and fun new things – let's see, for now it's all Retro, Retro, Retro for me in Dubai. The future here I'm sure will be an exciting one.

#### **For other young, aspiring chefs out there, what would your advice be to them on succeeding in this industry?**

Go for it! Passion is key, without this – it's super hard, it has to be the continued foundations for your chef career. Don't be scared to be different, take risks, however, knowing the basics is never a

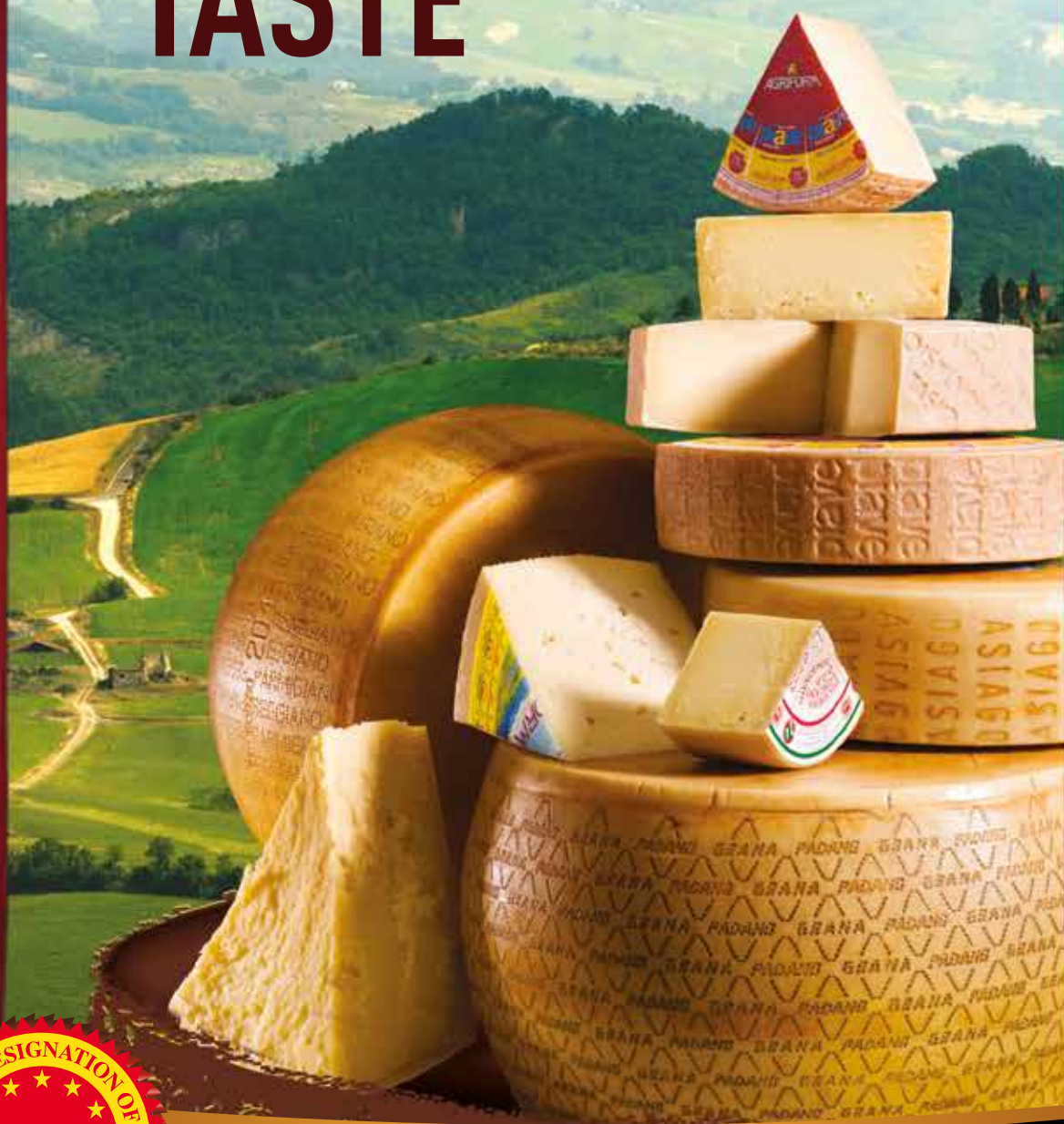
bad thing, it isn't critical because you can thankfully with the modern world we live in, literally do what you want and if you believe in it strongly - but the foundations of classic cooking will help you evolve in the future.

#### **You've already achieved so much for your age. What's next on your project list?**

My end goal is to enjoy it, work with great people and see the world and see the best food around the world to continue learning and developing new ideas. A London restaurant is on the cards, which is very exciting but there are no big plans in all honesty - I take each opportunity as it comes and select very carefully what could be next.



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# *An unforgettable* **EXPERIENCE**

Debuting as the first of its kind in the Middle East, The Experience by Reif Othman, is a new VIP dining concept on floor 37 of the H Hotel just above PLAY Restaurant & Lounge. The exclusive spot seats just 12 people and boasts a no menu policy. In a one-to-one with the man himself, chef Reif welcomes us behind the scenes for an experience to remember. **By Sophie McCarrick**

Photographs MAKSYM PORIECHKIN





**T**aking the chef's table concept to a whole other level, The Experience by Reif Othman, is undoubtedly one of the most refreshing and innovative ideas to hit Dubai's foodscape to date. This restaurant is one for the real food lovers, and the curious diners looking for something different.

The best way to describe the venue would be to say it's like entering an exclusive, extremely stylish apartment overlooking the city (gorgeous at night!), equipped with a gleaming kitchen, culinary team and an impressive wine selection. The place is all about great, high quality food and wine, served in a private, intimate and laidback environment. "Sit back and make yourself at home," is how chef Reif welcomes.

With just 12 seats around the chef's table, you'll find no menu here. Each visit, expect a new tailor-made menu to suit your appetite and preferences, prepared right in front of you using only the finest, premium ingredients from all over the world – all of which have been handpicked by Reif himself along his culinary travels (and, yes – he has the certificates to prove product authenticity). "I will cook and serve every dish myself, treating guests to a completely unique and customised dining experience," explains Reif.



Full of culinary ingenuity and flavourful mystery, The Experience wasn't called what it is without reason. This charming and inviting spot is the perfect place to book for a private gastronomic journey with family, friends or a loved one – any time of the day. Whether it be for a corporate lunch, social gathering, a beautiful weekend brunch or special celebration, The Experience offers it all.

And, although I don't want to give too much away about the revolutionary concept's best kept secret (the food) – just to wet your appetite, here are few of the dishes on offer: a beautiful serving of Reif's selection Sturia caviar, cured Sendai Japanese wagyu with Alba truffle, and watercress soup with salmon ravioli.

Here's what the creative chef behind it all had to say....







*“The whole menu is inspired by experiences throughout my career since I was young. I’ve travelled a lot and learnt about many different types of food around the world, so I’d describe it as free-style cooking.”*

**So, where did the idea to open such an interesting concept come from?**

When we looked at the space I knew I wanted to do some sort of chef’s table concept – but in a way that made it homely, cosy and altogether different than the usual.

**For diners looking to come, what can they expect?**

Well, I think everyone that comes has a different, unique experience, so it’s hard to pinpoint exactly.

**How would you describe the type of food and cuisine that you’re doing?**

The whole menu is inspired by experiences throughout my career

since I was young. I’ve travelled a lot and learnt about many different types of food around the world, so I’d describe it as free-style cooking. I don’t want to say that it’s a specific cuisine, because it’s not. I’m also very open and flexible, so if people want to call me up the day before and request a certain style or type of food, I’m open to that too.

**Where are most of your ingredients from?**

I’d say about 50% from Japan, and 50% from across Europe – France, Italy, Spain and a few other places.

**What’s the cost?**

When you come, a ten-course menu in the standard for Dhs750 (includes a



glass of Champagne and a few extras). But, if guests want more, additional dishes are costed per course.

**Do you think this concept will be something you’ll expand elsewhere in the future?**

No. I want to keep it like this. My name is on the wall and I want to be present. It doesn’t make sense to open a restaurant with your name on the door, offering an exclusive experience without being present – and I can’t be in more than one place at once, so here’s the only place.

**How many chefs are in the kitchen with you here?**

I have five at the moment. I think in the long run I’ll have about eight, plus myself. This will allow us to keep moving forward with our ideas and take the next culinary step, so we’ll need more hands in the kitchen then.

**The Experience by Reif Othman**

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# GOURMET GAMES

Looking for a new party game to enjoy with guests this festive season? Alongside culinary masters Tom Kerridge, Jason Atherton and Tristin Farmer, we combine a game of guessing with a selection of tasty desserts, to create a gourmet game that will really test your taste buds

**L**ast month, culinary icons Tom Kerridge and Jason Atherton paid a visit to Marina Social at InterContinental Dubai Marina to join the restaurant's chef patron, Tristin Farmer, for some gourmet fun. We joined the guys in the kitchen, and brought an eager brunch of food lovers along with us, to go head-to-head against the famed chefs, in a game we like to call 'Guess that sorbet!'

Cleverly prepared by chef Tristin, the two teams were served with 13 different flavoured sorbets to identify – all of which were white in colour to make the challenge a little harder.

As expected, the pros guessed more accurately – but with flavours like burnt grapefruit, ginger pineapple, elderflower, and horseradish in the mix, both teams had a tough time pinpointing several sorbets. Why not make things fun and delicious around the table this holiday season, and give this game a go?



## Tabulous flavours

Try adding some of these options into the game at home!

Mango with cinnamon  
Lemongrass  
Cocoa nibs  
Avocado and chocolate  
Pink grapefruit  
Pear and vanilla



**LET US KNOW:**

What interesting flavour combinations are you making?  
Tag us @bbcgoodfoodmiddleeast

## What's your ultimate *ice-cream* flavour?



**Jason Atherton:**  
Goat's cheese  
with honey



**Tom Kerridge:**  
Vanilla



**Tom Kerridge:**  
Mint  
chocolate chip

A flavour to try this Christmas!

### Festive flavoured orange and clove, creamy sorbet

#### INGREDIENTS

1lt double cream  
1lt whole milk  
½ orange (2 large strips of zest),  
roughly blended  
10g whole cloves  
150g caster sugar  
113g dextrose  
400g egg yolk

#### Step 1

In a saucepan, stir together the milk, cream, orange and clove and bring to the boil.

#### Step 2

Once boiling, add the dextrose and sugar, then stir to make sure it's all dissolved.

#### Step 3

Remove from the heat and slowly pour in the egg yolks over the mixture.

#### Step 4

Return to the heat and cook anglaise mix to 80C.

#### Step 5

Remove from heat and pass the mixture through a sieve to remove orange and clove pieces.

#### Step 6

Transfer the mixture into an ice cream machine (available from Lakeland stores) and churn to freeze. Once frozen, remove and place into a container. Store in the freezer.





# LAKELAND

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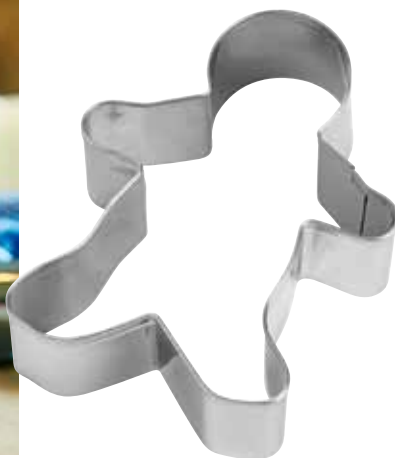
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# Christmas is coming...

Have you made your list and checked it twice to ensure you have everything you'll need for the most magical Christmas ever? Head to a Lakeland store near you, to find beautiful seasonal decorations, a whole range of party games and crackers to make your celebrations go with a bang. You'll also find the right mix of gifts to suit even the trickiest people on your list, so if you're struggling for inspiration this year, you're sure to find something for everyone in Lakeland's Christmas collection – in-store now.



Lakeland is one of the UK's home shopping pioneers and has nearly half a century of experience under its belt. Lakeland offer an unrivalled collection of creative kitchenware, practical ideas for the home and garden, and inspiring gifts from all over the world.

To locate a store near you, visit: [lakeland.ae](http://lakeland.ae)

**LAKELAND**



# The ultimate turkey leg

Our latest Food Club event saw a keen group of foodies gather at Miele's state-of-the-art Kitchen Gallery on Sheikh Zayed Road. A festive-themed cooking demonstration was carried out by chef Darren Velvick from The Croft, Dubai Marriott Harbour Hotel & Suites, who taught attendees how to make a tasty stuffed turkey leg – perfect for making over the holidays. It's a part of the turkey that is often forgotten about, however, as chef Darren highlighted, it can create a beautiful addition to any festive feast.









TRY CHEF DARREN'S RECIPE AT HOME!



## Stuffed turkey leg

### INGREDIENTS

1 whole turkey to take the legs off (recommended size bird: 12-14lb)  
200g button mushrooms  
2-3 tbsp olive oil  
2 onions, chopped finely  
2 tbsp sage, chopped  
200g sausage meat, large and good quality (use pork, turkey or chicken)  
Sea salt and freshly ground black pepper, to taste

### METHOD

**1** Slit the turkey legs lengthways and take the bone out, taking care not to puncture the skin.  
**2** Spread the meat flat on a board on a solid work surface skin-side down.

- 3** Cut out the large tendons and fat that is visible.
- 4** Place a couple of sheets of cling film on top of the turkey leg, and hit with a clean hammer of meat. Bat hard enough to flatten any bumps and lumps.
- 5** Chop the mushrooms finely and sauté with the onion in olive oil for about 5 minutes until softened, and then add sage.
- 6** Season well then allow to cool.
- 7** Add the sausage meat and mix the meat with the mushrooms, onions and sage.
- 8** Either spread the mixture inside the boned turkey leg. Roll up firmly, season the skin side and wrap tightly in oiled foil. Chill overnight.
- 9** I prefer to make a large sausage with the stuffing and wrap the turkey meat around like a sausage roll. Then wrap in foil to hold the shape.
- 10** To cook, place the foil parcel in a small roasting pan. Preheat the oven to 180C. Cook for 40 minutes then reduce the heat to 160C and continue cooking for another 20 minutes without the foil to get colour on the skin.
- 11** Allow to stand for 10 minutes before slicing, strain the juices into a small pan and use as gravy.
- 12** Serve with vegetables and potatoes of your choice. For example, roast potatoes, red cabbage, broccoli, and/or Brussel sprouts.



*\*Please note that you can add chestnuts or truffle to the stuffing mixture.*

**goodfood**  
**FOOD CLUB** Middle East

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Christmas Tree ♦ Kids Pizza Making ♦ Santa's Grotto  
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**THE RAT PACK**  
FOR ONE NIGHT ONLY  
**CHRISTMAS SPECIAL**

**THURSDAY, 8 DECEMBER 2016**

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LIVE FROM 8:00PM

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# test kitchen

Get more from your cooking with expert tips, techniques and reviews from **Barney Desmazery** – this month we're focusing on meat

## BUTCHER'S BLUFF

### Truss

Trussing means tying poultry and game to keep the legs and wings tucked in, so that they don't splay while in the oven, which ensures the bird cooks more evenly. Use butcher's string, as it won't burn. Trussing also makes the bird easier to sear in a pan and looks neat when cooked. In addition, trussing holds bacon over the breast of a bird to flavour and baste it as it roasts.



## ASK THE EXPERT

### Q What's the best shop-bought puff pastry?

**A** Edd Kimber, winner of the first *Great British Bake Off*, says: Puff pastry is traditionally made with butter, which gives flavour and a better rise, so I always use an all-butter puff pastry.

You also have the option of a block or sheets, and fresh or frozen. All work, but if using blocks, avoid rolling the pin over the

dough edges as this can pinch them closed and prevent the pastry from rising evenly.

If you bake puff pastry as is, it will puff up to its full potential – great for sausage rolls, pithiviers or topping pies. If you prick the pastry with a fork (known as 'docking'), it will still rise, but not as dramatically. Do this for simple tarts – leave the border undocked to create a nice high edge.

Visit Edd's website at [theboywhobakes.co.uk](http://theboywhobakes.co.uk).





**PICK THE PERFECT...**

## Tart tin

Choose the correct tin and you'll never bake soggy tarts again. Don't go for anything ceramic – it doesn't conduct heat well.

Chefs like to use straight-sided metal rings, but at home you want a tin that's fluted, sturdy, buckle-proof and deep enough to get the perfect

ratio of filling to pastry – about 4cm. A happy average for width is 23cm.

This is the non-stick tin I swear by (Master Class flan tin, Dhs40, amazon.com), and the one I threw away all my old tins for.

**TAKE A COOKERY CLASS**

## Festive children's masterclass at Jones the Grocer

Offered on selected dates throughout December, Jones the Grocer has a fun festive children's masterclass, where kids and adults can learn how to make festive cookies or a chocolate and cherry roulade

together – perfect for treating the family with this festive season. Prices are Dhs99 for one adult and one child. For more information, please call your local store or email [events@jonesthegrocer.com](mailto:events@jonesthegrocer.com).



**GUIDE TO STEAK DONENESS**

## How do you like your steak?

Test the doneness with a meat thermometer or use the 'finger test'. Compare the firmness of your steak to the firmness of the fleshy area beneath your thumb as you touch each finger. All timings are for a 1.5cm-thick steak.

### RARE



### MEDIUM RARE



### MEDIUM



### MEDIUM WELL



### WELL DONE





#### HOW TO EAT

## Chicken wings

If you're making wings, you can just gnaw your way round the bones and cover your chops in sauce. However, there is a better, cleaner way of dealing with the tricky double-boned bit.



**1** If your wings are V-shaped, pull them apart at the hinge.



**2** Eat the shorter, stumpy piece like a mini drumstick.



**3** With the other bit, twist off the cartilage and pull out the small bone.



**4** Wiggle free the larger bone and you'll be left with a boneless piece of chicken wing you can simply pop into your mouth. Chicken wings done!

#### CHEF SWAPS

## Rose veal for beef

British rose veal is more ethical than milk-fed European veal – being raised humanely outdoors gives it a beefier flavour than the pallid European version.

This makes it a great alternative to beef, as the butchery is similar. Rose veal also supports the dairy industry, as farmers benefit from selling the male calves for meat rather than sending them to slaughter.

Pan-fry veal steaks or cook them on a barbecue. Braising cuts can be stewed, and mince makes a delicious ragu or burger.



#### YOUR WEEKEND CHALLENGE

## Duck ham



*If you've ever wanted to try curing your own meat, it doesn't get any easier than salting a duck breast. What you end up with, when thinly sliced, is the colour of*

*bresaola, the texture of prosciutto and the flavour of salami. Once you've mastered salt-curing, you can experiment with the flavours. If you like duck and orange, add a grating of orange zest to the salt mixture or include some star anise for an oriental note.*

**SERVES 4 PREP 30 mins staggered over 3 days NO COOK**

small handful fresh thyme  
1 tsp black peppercorns  
2 cloves

1 garlic clove  
1 dried bay leaf, roughly crushed  
200g flaky sea salt  
200g golden caster sugar  
1 large meaty duck breast (about 250g)

**1** Using a pestle and mortar, roughly crush the thyme, peppercorns, cloves, garlic and bay. Tip into a bowl with the salt and sugar, and mix everything together thoroughly. Lightly score the skin on the breast in a criss-cross pattern.

**2** Scatter about a third of the salt mixture into a container that will hold the duck breast snugly. Lay the duck, flesh-side down, on the salt and cover with the remaining mixture. Cover tightly with cling film or a lid and leave in the fridge for 3 days.

**3** Remove the duck from the mixture, rinse under cold water, then dry well with kitchen paper. The ham is now ready to thinly slice and serve on its own or in a salad. *Wrapped in cling film, it will keep in the fridge for up to 1 month.*

**GOOD TO KNOW** gluten free

**PER SERVING** 135 kcals • fat 9g • saturates 3g • carbs 2g • sugars 1g • fibre none • protein 11g • salt 1.6g



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Browse chronologically





# COMPETITIONS

Fabulous prizes, from dining vouchers to gourmet goodies, up for grabs.



## WIN!

**LUNCH OR DINNER AT BOARDWALK FOR FOUR WITH SOFT BEVERAGES! WORTH DHS800**

The popular Boardwalk restaurant, located at the Dubai Creek Golf & Yacht Club, is an ideal venue for those looking for time with friends and family to get together and catch up, whilst enjoying stunning sunset views of the Dubai Creek and indulging in the very best of Mediterranean seafood. This picturesque Creekside favourite offers a unique display featuring cascading water to showcase the freshest fish and shellfish, as well as a wall of herbs to highlight the fresh nature of the dishes and produce. In addition, guests can enjoy freshly baked speciality pizzas and calzone from the authentic oven as well as a selection of home-made pasta dishes – plus much more. *For reservations call 04-2956000.*



## WIN!

**FRENCH FRIDAY BRUNCH AT LE CLASSIQUE FOR TWO PEOPLE WITH HOUSE BEVERAGES! WORTH DHS810**

Le Classique at Emirates Golf Club's 'French Fridays' brunch is back this season, featuring the best in traditional French fare, live music and entertainment for the whole family. Starters are served sharing style on wooden boards and feature favourites such as smoked salmon, oysters, octopus salad, Richelieu paté and olives from the South of France. A la carte main courses will be served in cocotte dishes and feature classic French traditional cuisine such as pot au feu with pan-fried foie gras, gratin de macaroni avec truffe, and much more. Desserts include a delectable array of tarts and traditional countryside fare like tarte au citron, and tarte au chocolat caramel. Indoor and outside seating available. *For reservations call 04-4179999.*



## WIN!

**FRIDAY BRUNCH AROUND THE WORLD FOR FOUR AT HILTON ABU DHABI! WORTH DHS1,560**

From 12.30pm to 4.00pm, experience tastes from around the world with the brand-new brunch at Hilton Abu Dhabi. Every Friday, the hotel takes you on a culinary journey through its brunch that spreads across three of its restaurants. A variety of delicious buffet stations will be set up at La Terrazza, the hotel's all-day dining restaurant, while the finest Chinese dishes are served at Royal Orchid. Bocca, an award-winning restaurant, adds to this gastronomic experience with the authentic Italian delicacies on its menu. While the adults enjoy the 'Brunch Around the World' by weaving their way through the three venues, the children are kept entertained with fun activities at the supervised kids' zone. *For reservations call 02-6924247.*



## WIN!

**A MEAL FOR FOUR AT MIYABI SUSHI – PALM JUMEIRAH! WORTH DHS500**

Your experience at Miyabi Sushi will always start with a welcoming "IRASSHAIMASE!" - a warm, Japanese greeting said by the friendly team. Miyabi Sushi is a Japanese casual eatery offering a wide range of menu varieties, from salads and light bites such as yakitori skewers and tempura, to simple one- or two-ingredient makis, nigiri, temaki cones, and sashimi, plus a selection of ramen, fried noodles, donburi rice bowls, shabu-shabu hotpots and even a modest Korean offering, at an affordable price with high quality of food. Overlooking stunning vistas of the deep blue sea with Burj Al Arab in the skyline, winners can indulge in their choice of heartwarming Japanese cuisine for a meal of up to Dhs500 for 4 guests at the newly opened Palm Jumeirah venue of Miyabi Sushi.





## WIN!

### THE ENTERTAINER CHEERS! WORTH DHS495

Beat the heat and find your cool zone with Cheers Dubai, the new Entertainer App. Featuring hundreds of Buy One Get One Free offers exclusively on drinks, the Entertainer Cheers will help you to cool down in the best restaurants, bars and nightspots of Dubai including renowned names such as The Observatory, The Meat Co, Fume, Cocktail Kitchen, Barrel 12, Sun&, Tribeca, Aquara, Tortuga, KANPAI, El Sur, Café Habana and many more. The Entertainer Cheers is your best partner to enjoy the cooler weather, so don't miss your chance to get it for free! Cheers is intended for the use by persons of legal drinking age (over 21 years) and non-Muslim.



## WIN!

### POLO BRUNCH FOR TWO AT DUBAI POLO & EQUESTRIAN CLUB! WORTH DHS470

The Dubai Polo & Equestrian Club launched in April 2006, and has rapidly drawn visits from both residents of Dubai and visitors to the city. Over the years, its internationally acclaimed reputation as the host of world-leading polo, dressage, show jumping, training and livery facilities has seen the club become one of the most popular destinations in Dubai. Taking centre stage of its exclusive Club is The Club House, designed as a distinctive Spanish 'hacienda' where members and guests can soak up the many dining, leisure and entertainment options. A great choice for corporate functions, the venue is fully equipped with all modern facilities including Wi-Fi throughout. With the esteemed equestrian lifestyle as your backdrop, you will enjoy a visit full of prestige and intrigue. Located next to the Arabian Ranches, the Dubai Polo & Equestrian Club is perfectly positioned for an indulgent experience of the glittering equestrian way of life.



## WIN!

### DINNER FOR TWO PEOPLE AT SEAFOOD MARKET, MANZIL DOWNTOWN DUBAI! WORTH DHS590

It's time to go under the sea with Manzil Downtown Dubai! Dive through an array of delicious flavors straight from the ocean floor - red snapper, sea bream, pomfret or prawns, the new seafood nights at Downtown's hidden gem has it all. Fresh from the succulent seafood market and straight to your plate, prepared the way you like it, Manzil Downtown Dubai brings the city yet another unforgettable evening of delectable culinary delights! Seafood Market at Boulevard Kitchen, every Thursday, from 7-11pm. For reservations call 04-8883444.



## WIN!

### DINNER FOR TWO PEOPLE AT BAZZAR! WORTH DHS500

Bazzar is an exciting new 'food-market-restaurant-wine-bar' concept, brought to Dubai by Kunal Lahori's group, 'Create Hospitality', known for their dynamic success with El Sur and Prêt To Go. Bazzar aims to offer the UAE a disruptive approach to dining morning to night, shaking up the industry with a no-nonsense approach to fine food. Expect the ordinary, made extraordinary; from steamed bao buns, aromatic soups and noodles at the Vietnamese station, to burgers and hotdogs at the Meat District. Grab an energising espresso and Viennoiserie from the bakery and coffee counter, or linger at the wine bar featuring a selection of 30 grapes by the glass. End up at the lounge for some chilled music or entertain your guests in the main dining room. At Bazzar there is always more. For reservations call 04-3551111.



To stand a chance to win these prizes, visit our competitions page on [www.bbcbgoodfoodme.com](http://www.bbcbgoodfoodme.com), or simply scan this QR code with your mobile to go directly to the website, and answer the simple questions.

\*Terms & conditions apply. Employees of CPI Media Group and entrants below 21 years old are not eligible to enter. Winners will be selected on random basis from correct entries.





**WIN!**

**A 2-night stay for 2  
at Amwaj Rotana,  
worth Dhs7,530!**

## Win a two-night stay for two at Amwaj Rotana, including breakfast, a BBQ dinner at Horizon and a foot reflexology treatment at Bodylines.

Located just a stone's throw away from the Arabian Gulf Sea and in the midst of New Dubai, Amwaj Rotana couldn't be more conveniently located. Guests of the hotel can idle along the famous restaurant and shopping strip known as "The Walk" Jumeirah Beach Residence (JBR) as well as the new entertainment zone called The Beach featuring retail, cinema, water sports and picnic lawn. Jumeirah Beach is just a 5-minute walk away accessible directly from the hotel.

Offering six restaurants, guests can not only enjoy the best of Italian, Japanese and international cuisine but also expect live entertainment, happy hours, theme nights and more to add that extra touch of fun to their stay. The restaurants at Amwaj Rotana boast an impressive line-up of awards and accolades. Guests who wish to while their time away in the comfort of their rooms will appreciate the 24-hour room service which the hotel provides.

There are many recreational diversions, both on the hotel grounds and within the vicinity, to keep guests active and entertained. Among them are our health and fitness club, Bodylines that comprises temperature-controlled swimming pools for adults and kids as well as a fully-equipped gymnasium, Jacuzzi, steam room and sauna. At a small fee, guests can rent a Beach Kit with beach umbrella, towels, mat, water and cold towels to take with them to the beach just a few steps away.

The spa at Amwaj Rotana offers an array of time-tested massages such as a Balinese massage, Swedish massage, hot stone massage and Thai massage as well as facials including the signature 'AMWAJ' Facial.

### **HORIZON - ALL-DAY DINING - International (Indoor and Outdoor seating available)**

An all-day dining restaurant offering tantalising buffets for breakfast, lunch and dinner, Horizon is decorated in a contemporary style with accents of the sea to symbolise the name of the hotel in which it is located, "Amwaj", which means waves in Arabic. Horizon also features an outdoor terrace which is aptly concealed in the summer to allow for seating without encountering the heat. Opening Hours: Daily 6:30 am - 10:30 pm (Closed on Fridays 12:30 - 6:30 p.m.)

### **FOOT REFLEXOLOGY TREATMENT:**

An ancient massage technique that works on specific reflex points on the feet using thumb pressures. It is believed that the activation of these reflex points will help to improve circulation and promote relaxation.

**The prize draw for a two-night stay for two adults at Amwaj Rotana will be made at the end of December 2016. Prize certificate cannot be exchanged for cash, is not transferable, is not for resale. Booking in advance is required and subject to availability.**

**SCAN THIS QR CODE  
TO GO STRAIGHT TO  
OUR WEBSITE.**



**Log on to [bbcgoodfoodme.com](http://bbcgoodfoodme.com)**

to enter this competition and simply answer this question:

**What is Amwaj Rotana's all-day dining restaurant called?**

\*Terms & conditions apply. Flights are not included in this prize. Employees of CPI Media Group are not eligible to enter. Winners will be selected on random basis from correct entries.





WIN!

**A table for 10 with  
drinks at Stereo  
Arcade, worth over  
Dhs3,500!**

## Win a table for up to 10 people, any night of the week at Stereo Arcade, DoubleTree by Hilton Hotel Dubai, JBR, including an array of premium beverages for the evening!

LA homegrown concept from Samer S. Hamadeh and his team at Aegis Hospitality, the Stereo Arcade brand is a testament to the retro future movement in all its glory. In the most literal sense, stereo sound is recorded in two channels, and Stereo Arcade features an old-school video arcade at the entrance, which then leads to a live music pub on the right and a retro-futuristic nightclub on the left. The arcade walls are adorned by custom characters created by a young team of artists from the Dominican Republic, with synth music playing as you walk in, making it an instantly uplifting experience on arrival. Open from 6pm-3am. Contact: 05-26182424.

- Hosting 6 nights of live music with a dozen locals acts on rotation, the pub at Stereo Arcade is informally known as the home of live music in Dubai.
- Hosting 4 DJs a week & an eclectic mix of dance, indie-electro,

old school hip hop, rock & pop, the Club at Stereo Arcade transforms into a concert-style vibe on Tuesday through to Fridays with an unmatched dance floor atmosphere and an absolutely no champagne-sparkler-poser culture present.

- Stereo Arcade hosts an average of 12,000 people a month spread out across the week with a heavy footfall and queues on weekends starting at midnight. Dubbed "almost too popular" by the local press, Stereo Arcade is one of the rare local grown nightlife concepts in a city filled with franchise imports.
- Stereo Arcade was designed by famed international interior designer Parolio who is based in Madrid, Spain and has been featured in numerous global publications and social media aggregator websites such as the cool hunter and many others.

**The prize draw for a table for 10 with drinks at Stereo Arcade will be made at the end of December 2016. Booking in advance is required and subject to availability.**

**Log on to [bbcgoodfoodme.com](http://bbcgoodfoodme.com)**

to enter this competition and simply answer this question:

**Who was Stereo Arcade designed by?**

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\*Terms & conditions apply. Flights are not included in this prize. Employees of CPI Media Group are not eligible to enter. Winners will be selected on random basis from correct entries.



## FIVE TWISTS

# Toffee apples

### Rocky road

Melt **100g dark chocolate** and crush **6 digestive biscuits** and **1 Crunchie** into small pieces. Push a lollipop stick through the middle of **6 apples**, then drizzle over the chocolate and stick on the crushed pieces of digestive and Crunchie, plus a **handful of mini marshmallows**. Leave to set.

### Very vegan

Mix **6 tbsp melted coconut oil** with **6 tbsp cocoa powder** and **3 tbsp maple syrup**. Push a lollipop stick into the middle of **6 apples**, then dunk in the chocolate mixture and sprinkle over **50g coconut flakes**. Put in the fridge to harden.

### Salted peanut

Melt **225g white chocolate**. Push a

lollipop stick into the middle of **6 apples**, then dunk in the chocolate and cover with **115g chopped salted peanuts**. Eat once set.

### Autumn glow

Stir a smidge of **orange food colouring** into **225g melted white chocolate**. Push a lollipop stick into the middle of **6 apples** and dunk them in the coloured chocolate. Crush **6 Oreos**, then dip half the apple into the Oreos and leave to dry.

### Newsagent's

Melt **100g Werther's Chewy Toffees** with **6 small Mars bars**. Push a lollipop stick into the middle of **6 apples**, then dunk in the Mars and toffee sauce. Chill in the fridge until hardened.





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# SEASON'S GREETINGS

Our delicious biscuits and shortbread treats are the perfect festive gift, beautifully presented in keepsake tins that can be enjoyed forever.

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LONDON

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